

Edmonton Globe and Mail

ESTABLISHED 1880
DECEMBER 6, 1980

No Bookie Arrests Made Inside Month

Gambling is operating openly in Alberta and anti-gambling laws are being broken daily by respectable citizens in the province.

These points were conceded Friday in Alberta legislation as Hon. Lucien Maynard, attorney-general, answered questions from the floor as to what steps were being taken to enforce law and order in the province.

Provincial government could halt operations of "bookie joints" here in 48 hours by tapping telephones, the attorney-general said. However, this was not being done as telephone conversations are considered "sacred."

Mr. Maynard, not naming any "bookies," turned to service clubs in the province as he said these clubs seem to evade the laws on lotteries by "trick catches" on tickets sold.

Flaunted Illegal Ticket

Mr. Maynard pointed out the fact that a member of the house (W. J. Williams, Veteran, Edmonton) had "flaunted" an illegal lottery ticket in faces of legislators Thursday, and defied the law. The attorney-general said he doubted he would secure a conviction if he tried.

"When prominent citizens disregard the law, it means the law is unsound and should be changed," he said.

During the past month not one arrest has been registered with city, or RCMP, on book-making charges.

Gottwald Blames West At Rites for Masaryk

PRAGUE, March 13.—(AP)—Jan Masaryk received the last rites of state today as President Eduard Benes wept at his bier. In the vaulted pantheon of the National Museum, draped in black, Communist Premier Klement Gottwald made the main funeral oration, berating the critics of Masaryk in the past and indirectly accusing them of the foreign minister's death.

The frail, illing president, who helped Masaryk after his death, said the nation's grief was a tribute to the man who had been a symbol of the republic since 1918. He recalled episodes of Jan Masaryk's life.

It was Benes' first public appearance since the government crisis began in Czechoslovakia Feb. 21.

Dr. Benes recalled the pantheon of the national museum at 2 p.m. and a few seconds later the funeral began. From early morning thousands of persons had gathered around the national museum and parliament, and had crowded the side streets of Prague's Central Square. Yesterday more than 50,000 persons had paid last Masaryk's bier.

Gottwald spoke at the funeral service, berating the critics of Masaryk from the west for the death of the Czech statesman, said Dietrich.

After minutes of silence in the office window and officially was recorded a suicide.

"It is clear that Jan Masaryk clearly and without compromise with the actions program of the new government and already started to fulfill this program with his sphere of influence," Gottwald said.

Gottwald told the mourners the crisis in Czechoslovakia was engineered by the west.

WEST IS BLAMED
Then he indirectly blamed Masaryk's friends in the west for the foreign minister's death.

"Whoever knew how sensitive he was toward pressure, he must understand how difficult it would be for Jan Masaryk to get this concentrated attack on his deepest feelings and his nerves."

Whitton Counsel Asks Particulars

Earlier and better particulars of the date, time, place, person or persons with whom Miss Charlotte Whitton conspired to publish a defamatory libel concerning the Alberta child welfare commission and its members are requested in a demand letter filed Saturday by George H. Stern, K.C., counsel for Miss Whitton.

Miss Whitton is jointly charged with Jack Kent Cooke, New York City magazine publisher, and Harold Diamond, Ottawa editor of the Ottawa Citizen, with conspiring to libel.

The demand notice also seeks more information on the agreement, by which it is alleged Miss Whitton conspired, whether by actual tacit agreement, and if actual, the agreement was written or verbal.

Particulars of the overt acts are alleged committed by Miss Whitton, for which she is alleged to be responsible also are sought.

The demand notice also asks if overt acts consisted of letters and requests particulars of such writings, and the sense in which they are alleged to be defamatory.

Former Mayor Dies

HALIFAX, Feb. 12.—(CP)—William E. Donovan, prominent business and civic leader, died suddenly yesterday. Mr. Donovan was an alderman in city council and a former mayor of the city.

DEATHS RECORDED TODAY

Bandura, Catherine.
Becker, Frank.
Brennan, Teresa.
Bible, John E.
Budin, George.
Gust, Lucinda Sara.
Klapchuk, George.
Quonson, Evangeline May.

SIXTY-EIGHTH YEAR

EDMONTON, ALBERTA, SATURDAY, MARCH 13, 1948

WEATHER

Today and Sunday—Clear and continued mild.
High 50, low 35.
Edmonton temperatures—High Friday, 32; overnight low, 10; tomorrow, high today, 33; Sunday sunrise—6:40; Sunday sunset—6:38.

Former Carving 3000 Reported Down in Alaska Cash

Two helicopters searched rugged mountain terrain east of Anchorage, Alaska, Saturday for a missing Northwest Airlines plane with 30 persons aboard.
Huge DC-4 airliner, due to land at Edmonton airport at 6 a.m. Saturday was unreported after leaving Anchorage around midnight Friday.
Helicopters took off from Fairbanks at 10 a.m. Saturday to search vicinity of Mount Sanford, 200 miles east of Anchorage where a fire was reported seen on mountain side early Saturday morning.
Northwest Airlines officials in Edmonton estimated it would require two hours for helicopters to reach vicinity of Mount Sanford.
Plane was bound for Edmonton, Minneapolis and New York with 24 passengers aboard, including Capt. James Van Cleet, pilot; Capt. Robert Perry, alternate pilot; John S. Slick, co-pilot; Wayne Wootley, navigator; Donald Reiter, flight mechanic; all of Anchorage; Paul and Robert Hunsicker, Seattle. Names of passengers were not released.
All RCAF stations along Northwest Staging Route between Edmonton and Alaska were alerted when the plane was reported missing. Radio emergency was also put in force but was lifted early Saturday.

Four Auto Courts Will Be Built

\$300,000 Estimated Cost of Projects for 1948 Construction

Four auto courts, the construction of which is estimated to cost \$300,000, will be erected in the city this year.

Promoters of three of the projects appeared Friday before zoning appeal board seeking reclassification of property to permit construction, two in park area, and one of re-zoning from one-family area.

Opposition to rezoning from park area was expressed by officers of Federation Community League. The zoning appeal board deferred consideration of the applications until its next meeting.

A. M. Berry, noted northland pilot, intends to erect a 20-unit court at 107th St. avenue, a parcel of land lying between 108 and 107th streets, north of Waverdale road, south of 90 avenue. An estimated \$100,000 will be spent on this project.

SITE NOT SELECTED
A. Phing, city controller, intends to erect a 24-unit court costing \$100,000 at a site yet to be determined along the north side of the river near the 105th bridge. It had been selected but so much opposition developed from residents in the neighborhood that the project is being dropped.

Dr. R. R. Patton, noted northland pilot, intends to erect a 20-unit court at 11300 10th street. His application for re-zoning is still pending. It is estimated that this district has an opportunity to present objections.

Thursday Anton W. and Stella Anderson purchased 14 blocks on 10th avenue between 139 and 140 streets as the site of a \$500,000 auto court. The case was not on the zoning board's agenda.

This makes them eligible for one of 23 grand prizes of \$50,000 each. The prizes are awarded to the holders of 100,000 banknotes of \$100,000 each. The prizes are awarded to the holders of 100,000 banknotes of \$100,000 each.

Special to The Edmonton Journal
PONOKE, March 13.—Bank accounts of two nurses of Ponoka Memorial Hospital may swell by \$300,000 each within the next week.

Word was received Friday from the nurses that an Irish sweepstake ticket, which they had bought, had drawn Silver Flame, favorite in the Grand National steeplechase.

Both nurses have been on staff of hospital here since it was opened one and a half years ago. Ticket was purchased by Miss Bauer "just for the fun of it and with no expectation of winning."

The case was not on the zoning board's agenda.

Finland Protests Border Violations

STOCKHOLM, March 13.—(Reuters)—Finland last night protested to Sweden over violations of the Finnish frontier by four Swedish aircraft earlier yesterday. Swedish government immediately apologized.

Wales Defeated

REIMS, March 12.—(Reuters)—Ireland Rugby Union's international champions today defeated Wales 6-3.

Old Country Football Results

On Page 21

GERHART SAYS HE WAS MISQUOTED

U.M.W.A. Communist Link Charged By Mine Owner

United Mine Workers of America are linking Sweden's Communist party in an attack on the Communist government, J. B. Starky, owner of Star-Key mine, said in a statement Saturday morning.

Mr. Starky was replying to a statement issued Friday by Thomas A. McElroy, director of the International Union of Mine Workers (I.U.M.W.), claiming before the strike broke out should be entitled to vote on a bargaining agent, for employees of Star-Key mine.

"It is now apparent that the Communist party has been using Mr. McElroy in an attack on the Canadian government," Starky is trying, along with the Edmonton coal miners, to protect the

Helicopters Start Search for Wreck

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Torontonians Heal Barbara

TORONTO, March 13.—(CP)—Torontonians cut a piece out of a premium this morning as mobs of Torontonians bobbed heads and sent their ears to catch the tune of "Tm Sitting On Top of the World"—the signal that perk, bubbling, bluesy world champion woman figure skater arrived from Ottawa by private plane to receive civic tribute and the Lou E. Marsh Memorial Trophy.

Barbara's arrival was welcomed as a welcome from Mayor Hume and the city council.

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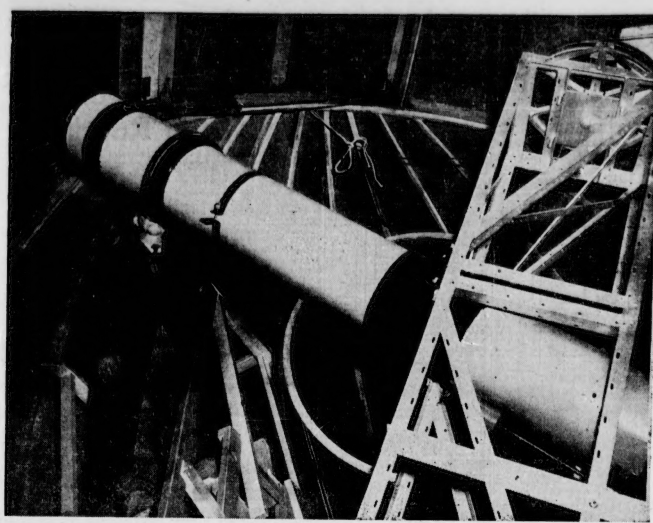
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MAGIC EYE of telescope at University of Alberta observatory brings distant planet Saturn within easy looking distance of the earth. Dr. J. W. Campbell, professor of

mathematics at university is shown above peering through telescope at Saturn, which was a superb sight in clear skies Friday night. Mars was also clearly observed.

—Photo by Bland.

Chile Demand Makes Russia Defendant Before World

By Larry Hauck

LAKE SUCCESS, N.Y., March 13.—(AP)—Chile's demand for United Nations investigation of the Communist coup in Czechoslovakia pushed Russia today into the role of a defendant before the world. It also opened the way for airing of conditions in at least one part of Russian-dominated Eastern Europe. Many saw the possibility of an east-west showdown.

The Security Council put the case on its provisional calendar for next Wednesday. The Russians then must meet head-on the Chilean allegations that the methods of Nazi Germany are being used by "a member state against another member state" and that "the extent and magnitude of the plans of the U.S.S.R." stand revealed.

DELINQUENCY: FOUR MONTHS

Found in a hotel room last week-end and a 17-year-old girl, Philip Lovich, Mountain Park, was sentenced to four months imprisonment Saturday morning. He was charged under the juvenile delinquency act.

Red Cross Funds Come in Slowly

Contributions to 1941 Red Cross Appeal for funds totaled \$18,000.11 after thirteen days of campaign, officials revealed Saturday.

Returns have been coming in more slowly than last year, and chairmen in a number of divisions, particularly the industrial division, are requesting a report on progress during the coming week.



FIRST POLICEMAN in Edmonton history to wear seven service bars representing 35 years' service is Yens Nelson, desk sergeant on city police force for past 13 years.

Figures Not Comparable

Figures were "juggled" by Saskatchewan's provincial treasurer C. M. Pines in his budget address, Premier Ernest Manning said Friday. Mr. Manning was closing budget debate in Alberta's legislature and repeated some figures quoted by Minister E. Roper, Alberta CCF leader from Saskatchewan budget.

When Saskatchewan provincial treasurer compared trend of expenditures in two provinces he had used only expenditures on income account to illustrate. It is province's favorable position, but had added Alberta's income and capital expenditures.

CCF leader had also submitted figures showing Saskatchewan's per capita payment to agriculture to be higher than Alberta's. But Saskatchewan figures had included items listed under other departments in Alberta and therefore did not present a true picture.

Compared on the same basis it was found that Alberta's expenditure per capita on agriculture was \$2.05 as compared with \$1.79 for neighboring province.

40 Years Service, Registrar Retires

Albert T. Kinnaird, Land Titles office registrar in Edmonton, retired at noon Saturday, according to an announcement by Attorney General Lucien Maynard. He will be succeeded by John MacGregor, who is acting registrar.

Kinnaird has forty years service with the provincial government. He was born in Scotland and came to Canada in 1908, and was educated here.

Mr. and Mrs. Kinnaird plan to vacation at the coast after which their future plans are indefinite. They were born in Scotland and have 20 years public service in Edmonton, 12 with the land titles office. He was born in Scotland and was educated here.

House Approval Given Estimates

Alberta's budget debate came to an end in the capital city here Friday night when the House of Commons approved.

Estimates included \$79,853 in income and capital account for executive council, \$1,978,250 for attorney-general's department and \$475 municipal affairs appropriations.

Budget debate concluded after speakers were heard, following which legislature went into committee to consider estimates.

EVERYONE HAPPY THIS FAN MAIL

Everybody gets fan mail nowadays! Movie stars, radio stars, hockey players, columnists, disc jockeys and even politicians.

One Edmonton lady felt happy enough to sit down and write a new kind of fan letter—to the want ad department. "Results of your advertisement to me were very successful."

She's happy. We're happy. You too can be happy if you do your advertising in The Bulletin where results are sure.

WASHINGTON, March 13.—(AP)—State department has turned down an application for a passport to Palestine filed by a correspondent for the Daily Worker, a New York Communist newspaper, department officials said yesterday.

RENTAL FEES LEGAL CHARGE BY REALTORS

Realtors may now charge fees for finding rented accommodation for tenants. The fee must be standard and adhered to by all real estate agents.

Action followed removal of Dominion government regulations making fees for rentals illegal. Fees set by provincial real estate association have been agreed to by members of Edmonton association.

Fees are \$5 for rentals of less than \$50; \$10 if rent between \$50 and \$75. Above \$75, fee is \$15. Figures will be sent to Ottawa for approval.

Income Tax Returns

Taxpayers today are in the position of Pat and Mike. It seems Pat and Mike went to a new hotel at a summer resort. The manager was kind, and no records had been installed on the windows. In desperation they decided to put their heads under the blankets. After five suffocating minutes, Pat looked out. A lightning bolt hit the room. Pat saw the glow, and warily nudged his mate. "It's no Mike," he gasped. "They've come after us with lanterns."

J. M. Olyan, B.Sc.

Don't wait till the income tax inspectors come after you friends—let the specialists on our staff assist you.

Jack M. Olyan, B.Sc.

Income Tax Specialist

11049 88 Ave., Edmonton

Phone 34794

DEAF . . .

Duratron "One-Piece" Hearing Aid

Feather light, super-power instrument with small long life batteries enclosed in one case. No more dangling battery wires and heavy battery packs. Weighs only six ounces complete.

Sold with 10-day Free Trial for only **\$95.00**

DIRECT FACTORY DISTRIBUTOR
MAICO HEARING SERVICE
3 Christie Street, Edmonton, Alberta
Phone 2719
PLEASE SEND FOR FULL INFORMATION

NAME _____
ADDRESS _____
CITY _____ PROV. _____

Traffic Pressure May Force Subway Issue

MEAL PROVED EXPENSIVE ONE

Refusing to pay for an \$8 cent meal in a city eat Friday night proved expensive in the long run for Arthur Dickey, no fixed address.

He was fined \$10 and costs in court Saturday morning. The accused has the opportunity for a number of free meals however as he was given an option of 14 days in jail.

Forest Conservation Held Inadequate

Plans for forest and water conservation on east slope of Rockies do not extend sufficiently far north, N. A. Willmore (SC-Edson) said Friday.

The Edson member expressed disappointment Dominion-Provincial agreement on eastern slope conservation dealt only with rivers flowing eastward and did not include those which ran into the Athabasca river and thence to the Arctic.

Willmore was speaking in introduction of proper forest conservation methods to save the "only great stands of timber left on the continent."

He expressed doubt Harper Prowse had assumed Liberal leadership because he believed in Liberal principles. "Prowse had announced his intention of becoming a professional politician and sold his services to probably the only bidder," Willmore said.

95 Street Project Looms As Immediate Necessity

Increased traffic on 95 street may precipitate the construction in the near future of a subway at 105 avenue. Last January A. W. Haddow, city engineer, estimated this project would cost approximately \$400,000.

Routing of trolley buses along 95 street has greatly increased traffic on the street, and recent traffic counts disclose steady increase in use of the street.

The 95 street subway was given first priority by both the city Board of Transportation Commissioners and Canadian National Railways officials in a survey of proposed subways made in 1944-45.

This survey disclosed that 10 subways should be constructed in the city which at present day costs would mean an outlay of \$400,000.

Where survey was made projects were being considered as post-war work particularly to help out possible employment.

Locations of proposed subways are: 118 avenue and 121 street, given second priority by the city and eighth by the CNR; 118 avenue and 96 street, eighth priority by city and sixth by CNR; 111 avenue and 121 street, tenth priority by city and seventh by CNR.

Also 107 avenue and 121 street, fourth priority by city and second by CNR; 118 street and 104 avenue, sixth priority by city and fourth by CNR; 96 street, 115 avenue and 81 street, fifth priority by city and seventh by CNR.

107 avenue and 108 street, CNR, eighth priority by city. This subway is under CNR tracks.

Recently an application was made by the CNR to have 96 street closed at 105 avenue, but the application was rejected by city council.



Owen R. Browne, veteran of Second World War whose appointment as Director of Public Relations for Alberta Liberal Association was announced Friday. Since his discharge in 1945 Mr. Browne has been associated with provincial, command, Canadian Legion.

Johnstone Walker's Daily Store News

The Only Department Store in Edmonton Owned, Controlled and Operated by Edmontonians
Store Hours 9:30 a.m. to 5:30 p.m. Phone 25161—Ask for Dept.

Whirl Right Into the Easter Parade In a BALLERINA SUIT!

Plain Wool Crepes . . . Gabardines . . . Chalk Stripe and Checked Worsteds
25.00 to 49.50

The brief jacketed suit with a swirling ballerina skirt has high fashion-rating for Easter . . . And when worn with a colorful contrasting Shortie it is awarded "Five Stars". Chose from double or single breasted styles and some with the new cape collar as illustrated.

Fashioned from wool crepes . . . gabardines . . . and chalk stripe or checked worsteds in temple jade, forest green, fawn, sky blue, navy, sawdust, gold and black. Jacket lined with soft satin. Sizes 12 to 16. Priced at 25.00 to 49.50.

★ ★ ★ ★ ★
The "Duchess" Printed Frock Goes Smartly About Home Activities!

Wear a Duchess Printed Cotton Frock and look attractive during your indoors activities! Smartly styled with flared skirt and zipper closing. V-neckline has collar with white embroidery trim. Tie belt and short sleeves. Fine floral patterns on blue, navy, green, red or white background. Sizes 14 to 20. Priced at **2.98**

Women's and Teen-agers New FAINER Knit Pullover Sweaters
An ideal weight and quality for casual and sportswear. The Fainer-knit label assures you of a perfect fitting sweater of fine quality pure wool yarns. They come in rose, yellow, aqua and powder blue. Cowls necks . . . long sleeves. Sizes 32 to 36. Priced at **3.95**

Children's, Teen-Agers' Cotton and Wool Socks 5-8 Length
An excellent quality for the Spring Season. Knitted of cotton and wool mixed yarns in navy, red and brown plaid with reinforced feet and toes and elastic cuff. Sizes 6 to 8 1/2. Priced at **69c**. Sizes 9 and 10. Priced at **79c**

Infants' Broadcloth ROMPERS
Attractively styled little rompers of fine broadcloth in white with blue trim and blue with white trim. Have short sleeves . . . Peter Pan collars and self belt . . . front smocking and elastic in leg. Sizes 6 months and 1 and 2 years. Priced at **1.95**

High Top Rubber OVERBOOTS
Don't wait until the demand exceeds the supply—buy yours now while size-range is fairly complete. Made from first quality rubber with bright fish zipper fastening, military or chukka heels. Sizes 5 to 9. Priced at **3.95**
Children's and teen-agers pull-on brown rubber boots. Sizes 9 to 12. Priced at **2.10**
Sizes 13 to 2. Priced at **2.35**
Men's knee-length rubber boots. Sizes 6 to 11. Priced at **3.95**

JOHNSTONE WALKER LIMITED

Too Much University?

So many students are graduating from the University of Alberta this year that the convocation exercises have to be spread over two days and this huge increase in enrolment causes many to wonder if the rate at which universities are turning out graduates in North America is not making a bachelor's degree pretty cheap.

Last year 506 students graduated from the University of Alberta. This year more than 900 are to receive degrees and 209 others are to get diplomas. This is out of a total present enrolment of 4,941.

There are 23 universities in Canada and the estimated total enrolment is 108,120. This figure is probably low because 1948 statistics are not available. The annual cost of operating these 23 universities is something more than \$20,000,000.

In the United States there are 833 universities or senior colleges qualifying as universities. These have an estimated total enrolment of 2,409,000 students. This means that almost a million graduates are turned out of American universities every year.

This is not written in criticism of the higher education. But it is written in the throes of a grave doubt that the business of handing out degrees like turning the

crank on a colossal sausage machine is in the best interests either of society or of young men and women.

As has been pointed out in this space before, there are two kinds of education. The first kind equips the child with essential basic knowledge and every child born into the world is entitled to a full measure of it.

The second kind of education is that specialized form given in universities which equips or purports to equip the young man or woman for some definite and particular work.

There is always a need for specialists. But the fact is that not more than 36 percent of those who take specialized training in a university actually follow in later life the work for which they were trained or partially trained.

What happens to the other 64 percent? Of what use was their university training? And did not a sorrowful lot of time and money go down the drain giving them an education which they never used or for which they were not temperamentally and intellectually fitted?

To scatter degrees around like sheepskin confetti appears to be a tragic waste. There can be too much university.

The Thrill That Comes Once in a Lifetime



OUR TOWN By Jack Scott

Doubtful Joys of Night Club Routine

Every Saturday night, a whole bunch of people face a choice. They can go to bed, or they can go to a Night Club and have a little fun.

Nearly everyone goes to a Night Club on an evening. This is to be expected, for there is nothing like a gala evening at a Night Club to make you appreciate sitting in your slippers before a fire, listening to the radio and reading the funny papers.

We went to a Night Club Saturday night and I intend to tell you about it. I want to tell you particularly about a new way they have of making each other uncomfortable. But that will come later.

The beginning—the part where you are still in your own home and in your right mind—is really quite pleasant. Your wife goes into the bathroom and takes the curlers out of her hair and fuses about for an hour or so, humming tuneless little songs. When she comes out she looks mighty nice, nice, nice. I know it, too. She may make a gay little pious remark, saying, "Where?"

Then you get dressed yourself. This takes about eight-and-a-half minutes. You are forced to admit to yourself you are certainly a handsome dog. There is something about shaving at night that brings out the Tyrone Power in a man.

After that you shake a cocktail and all in front of the fire a few minutes. There is a famous dance band on the radio. Lots of music in the kitchen and a good time. Plenty of ice available. Some night we are going to stop there and have a little drink.

But the Night Club is tooting its Pied Piper tune, and like the Indians, you have your reservations. The beginning—the part where you are still in your own home and in your right mind—is really quite pleasant. Your wife goes into the bathroom and takes the curlers out of her hair and fuses about for an hour or so, humming tuneless little songs. When she comes out she looks mighty nice, nice, nice. I know it, too. She may make a gay little pious remark, saying, "Where?"

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After that you shake a cocktail and all in front of the fire a few minutes. There is a famous dance band on the radio. Lots of music in the kitchen and a good time. Plenty of ice available. Some night we are going to stop there and have a little drink.

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The Negative Approach

There is a need for the bill before the legislature which will bar juveniles from pool rooms and bowling alleys in Alberta except under certain conditions. But it is a negative approach to the problem of juvenile delinquency because it does not make to behave themselves, not by telling them what they cannot do, but by giving them something useful and interesting to do.

The projected bill is strict. Youth of 15 may frequent such places only if a parent or guardian. Before boys of 16 and 18 may be employed as pin-setters they

New Realism in Europe

Final preparation of a political, economic and military treaty between Belgium, Britain, France, Luxembourg and The Netherlands indicates that the democratic countries of Europe are at last getting down to a related realism.

No one is going to believe utterly in the magic of military alliances. But everybody must believe in them more heartily than in the nebulous hopes of a United Nations so illy constructed that one malicious participant can postpone and obstruct progress towards world peace.

Four years ago, Winston Churchill urged the formation of a United Nations of Europe and found no listeners. Today it is realized that such a union would

must produce the written consent of their parents.

Such regulations are probably necessary although all pool rooms and bowling alleys are generally places of idleness. But the way to save both and to prevent from juvenile delinquency is to provide them with wholesome and healthy entertainment in a positive way.

Encouragement of amateur sports, the provision of adequate playgrounds, the provision of recreational clubs, all these constitute the true approach to the maintenance of healthy-minded youth.

have forestalled the appalling advances of Communism. A military alliance is a feeble substitute for the closer unity. But it is the only substitute in sight.

The United Nations organization is a valuable institution out of which may grow great hopes for the world. But it is not so constructed that it can offer protection against the insidious proselytism of a malignant member.

It has become frighteningly clear that the only thing that will stop the march of the Soviets across Europe is the robust spirit of an imperishable force of arms. The new treaty aims to provide that force. It is practical and real.

"Before Abraham Was, I Am"

The fact most frequently ignored or neglected about the Person of Jesus Christ is His position in the Holy Trinity. His existence before all time and His undoubted divinity.

There is a tendency among ill-informed Christians or those humanitarians on the fringe of Christianity to think of Christ either as a great human teacher or as a Divine Person impulsively created by God to go into the world and meet an emergency that called for His aid.

The words of the creed to which all Christian communions subscribe should be sufficiently clear:

"I believe . . . in one Lord Jesus Christ, the only-begotten Son of God, begotten of His Father before all worlds, God of God, Light of Light, very God of very God, begotten, not made, being of one substance

with the Father; by whom all things were made."

Christ, then, existed before the worlds were made. He was not a mere instrument of man's salvation, great though that duty may have been. He was God from the beginning of time.

Those who have any belief in Christ at all, must accept the evidence from His own words.

St. John tells how, in a dispute with the Jews, Jesus said that Abraham rejoiced to see Him (Christ) come into the world. And the Jews immediately ridiculed Him for pretending to have seen Abraham.

Then Christ replied with one of the most powerful and significant sentences in the Gospels. He said:

"Before Abraham was, I am." It was a positive assertion of His divinity. It was His proclamation of Himself as the eternal and ever-living Christ.

The Readers' Space

LETTERS TO THE EDITOR

Traitors to Canada

Editor, Bulletin.—As we watch the successful onslaught of evil forces taking over our country, we realize how well planned these moves must have been. People who will undermine their own country for the benefit of a foreign power are traitors. We might well shudder when we perceive that here in our own country, are many men and women who are giving their utmost in time and energy, to the end that they may overthrow free government and turn us over to the ruthless dictatorship of a merciless system from which there can be no easy way of returning.

They choose to direct their talents to the destruction of our way of living, and it is to the shame for making this their choice that we must look for the answer.

The only method of battling going into the hearts of people, is the old tried and true Bible training.

W. O. Edmonton.

Gift to Humanity
Editor, Bulletin.—I have seen so much trouble suffering from cancer that it makes me sad to think anyone who knows of a cure, not to want to give it as a free gift to humanity and thank God they can do so. I am hoping John Brand will change his mind in this respect.

E. V. S. Edmonton.

Both Facts
Editor, Bulletin.—Evolution is a proven fact. Belief in it or Christianity is a good idea of life. A proven fact, believe it or not, is that in "both" as I have seen "both" proven.

C. A. B. Edmonton.

Afraid to Think?
Editor, Bulletin.—This is an age of double-talk and self-deception. Those of us whose lives have been developed by the Christian religion have been conditioned to think anyone who suggests that the public welfare might be advanced by some change in an orthodox set-up which has well served the few, among whom we are or hope to be numbered.

There was a time when we were younger, that we were willing to risk even life itself for the sake of truth.

Wark's came out with a new book for being the most expensive administration in the province's history. Touting all records, the Provincial Treasurer Files in 1946-47 totalling over \$22,221,000. In other words, the C.P.C. of Saskatchewan is now spending at a rate which almost doubles that of the last Liberal government.

—Regina Leader-Post.

Only a man harassing clubs
In a slow night with a few customers, the club at 1000 10th St. was a half asleep as they yawn.

Only this smoke without flame from the hearth of coal-grass. Yet this will go on and on the way of the world.

Yonder a maid and her white gown like whispering; With one's hand will cloud into night.

—Thomas Hardy.

Today's Text

The goal of the people now must be discouraged.—Numbers 21:4.

Smiles

"How do you think I'm shaping, caddy?" said the elderly golfer to his caddy as they walked down the fairway.

"Well, you're a better golfer than I am," said the caddy, smiling.

"Hole? What hole?"

"A scintillating man who knows a great deal about very little," said the golfer, smiling.

"A practical business man who knows a great deal about very little," said the golfer, smiling.

"A romantic Miss Paish who knows a great deal about very little," said the golfer, smiling.

"That's true—it's the date."

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By DeWitt Mackenzie FROM TODAY'S NEWS

to play a major role in the battle which has grown out of the battle between Communism and democracy.

The other states mentioned in the Marshall plan are to be included in the plan. These include four of the world's great powers—the United States, Britain, France and the Soviet Union.

Back of this sensational Brussels news is the burning issue of the Marshall plan. The plan is a massive military aid against aggression. It is a massive military aid against aggression.

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From the Files

LOOKING BACKWARD

1888—60 Years Ago
W. J. Graham arrived with freight on Friday.

1918—30 Years Ago
Calgary.—The Drumheller field is threatened with another coal strike.

1948—10 Years Ago
Ottawa.—The government has prepared regulations regarding prohibition which will be issued in a few days.

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Trivia

A good part of the North American continent was leased for a term of years to a few days ago when the press released the astounding news that a middle-aged woman had won some valuable prizes at one of the many lotteries.

She was a woman named Mrs. J. A. Smith, who had won a prize of \$10,000 at one of the many lotteries.

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Nemesis Lurks to Waop Those Who It Jackpot

naively that "Fortune had smiled upon her."

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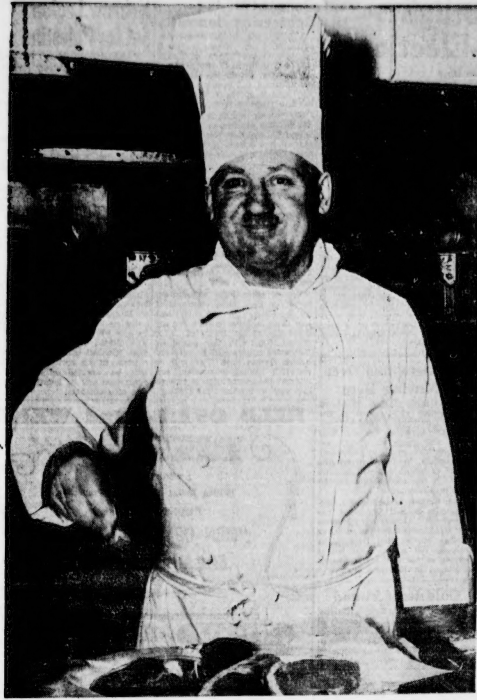
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TENTH ANNUAL cook book of The Edmonton Bulletin published as a supplement of today's editions wins high praise from E. A. Gebisthorf, head chef at Macdonald Hotel. Chef Gebisthorf, rated an expert among experts in art of fine food preparation, is shown above adding touch of seasoning to a palate tempting dish of steaks. —Photo by Bland.

MUSIC

Major and Minor Notes

By H. D. S.

There is news this week of splendid achievements of Edmonton musicians both at home and abroad. The nation and it is a pleasure to record the fine way in which local artists are distinguishing themselves in Dominion-wide musical activities.

Locally, the highlight of the coming week will be the presentation on Wednesday and Thursday, March 17 and 18, of the great orchestra of Felix Mendelssohn, "The Elijah." Mr. McDougall, United Church, Public, is requested to take special note of the time, 8 p.m. Co-possible to begin the overture promptly at eight.

W. J. Hendra will direct the chorus with full orchestral accompaniment. Solo artists will be Ruth Calver, soprano; Mrs. Ralph Wilson, contralto; William Smith, tenor; William Townsend, baritone.

Part of the youth will be sung by 15-year-old Matthew Spence. He is a member of All Saints Cathedral choir.

University Musical Club announces its final concert will be given March 21. This final Sunday evening recital given in Convention Hall will give the public a last opportunity to see a portion of this year's work by the newest artistic group on the campus. University Ballet Club, which will present a portion of Chopin's "Les Sylphides."

Selection of Banff for annual convention of the Canadian Federation of Music Teachers' Association to be held next July 4 and 7, will provide music teachers from all over the Dominion with opportunity to combine a summer vacation and annual financial scene surrounding with musical associations of professional benefit.

In addition to meeting with music teachers from all over the Dominion, those attending the convention will be able to hear Michael Head, lecturer, composer, adjudicator and examiner for the Royal Schools of Music; and to discuss up-to-date methods of teaching presented by Miss Blake and Miss Gapp. There will also be recitals, lecture demonstrations and displays during the conference.

Edmonton branch of Alberta Registered Music Teachers' Association held a meeting on Monday at the Public Library to discuss the convention.

Cathryn Bender, contralto, A. Mus. (Alberta), well-known Edmonton lyric soprano who is now

PHILLIPS
MILK OF MAGNESIA
GENTLE
LAXATIVE
EFFECTIVE
ALKALIZER

Mendelssohn's
ELIJAH

Chorus and Orchestra
in
McDougall Church
Auditorium
Under Direction of W. J. Hendra
March 17 - 18
8 p.m. Admission \$1.00
Tickets at Heintzman's
and Church Office

HELP THE RED CROSS
TO
HELP OTHERS
Give GENEROUSLY
This space donated by
IMPERIAL BANK OF CANADA
"The Bank for You"

Greek Army Fails Stop Guerillas

Failure to Continue Attack Last Year Proves Costly

ATHENS, March 13.—(AP)—The United States mission to aid Greece said yesterday the Greek army's failure to continue an offensive through last summer and fall enabled the guerillas to increase their strength.

A 30-page report covered the mission's program during its eight-month operations.

The statement said it is untrue that the army has been inadequately equipped and "incapable of taking offensive action against a few thousand bandits."

The summary said the army's inactivity had "strengthened the morale of the bandits and probably helped increase their numbers."

The Greek Third Army Corps said in Salonika that 100 guerillas had been killed and 200 captured in 10 days in the Mt. Olympus and Pieria areas.

The Corps said also that groups of rebels moving south from Mt. Belas, on the Bulgarian border, toward Mt. Kirovski had been caught in mine fields. Heavy losses were reported.

Curling

EDMONTON CLUB (Phone 2378)

Friday's Results: 1. Dr. Stewart, 2. Dr. Stewart, 3. Dr. Stewart, 4. Dr. Stewart, 5. Dr. Stewart, 6. Dr. Stewart, 7. Dr. Stewart, 8. Dr. Stewart, 9. Dr. Stewart, 10. Dr. Stewart, 11. Dr. Stewart, 12. Dr. Stewart, 13. Dr. Stewart, 14. Dr. Stewart, 15. Dr. Stewart, 16. Dr. Stewart, 17. Dr. Stewart, 18. Dr. Stewart, 19. Dr. Stewart, 20. Dr. Stewart, 21. Dr. Stewart, 22. Dr. Stewart, 23. Dr. Stewart, 24. Dr. Stewart, 25. Dr. Stewart, 26. Dr. Stewart, 27. Dr. Stewart, 28. Dr. Stewart, 29. Dr. Stewart, 30. Dr. Stewart, 31. Dr. Stewart, 32. Dr. Stewart, 33. Dr. Stewart, 34. Dr. Stewart, 35. Dr. Stewart, 36. Dr. Stewart, 37. Dr. Stewart, 38. Dr. Stewart, 39. Dr. Stewart, 40. Dr. Stewart, 41. Dr. Stewart, 42. Dr. Stewart, 43. Dr. Stewart, 44. Dr. Stewart, 45. Dr. Stewart, 46. Dr. Stewart, 47. Dr. Stewart, 48. Dr. Stewart, 49. Dr. Stewart, 50. Dr. Stewart, 51. Dr. Stewart, 52. Dr. Stewart, 53. Dr. Stewart, 54. Dr. Stewart, 55. Dr. Stewart, 56. Dr. Stewart, 57. Dr. Stewart, 58. Dr. Stewart, 59. 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DISTRICT NEWS IN BRIEF

Miss B. Stewart "Queen" at Vilna

Chamber Commerce Candidate Chosen to Rule Over Carnival

VILNA, March 13.—Miss Bette Stewart, Vilna pharmacist and candidate sponsored by the Vilna Chamber of Commerce, was chosen Queen of the recent annual carnival. She was crowned Queen on the third night of the three-day event by P. H. Walker.

Queen Bette's four attendants were Mrs. Paul King of Spadina, Mrs. Rose Vitechuk, Hospital Auxiliary, Miss Anne Fushy of Bella and Miss Anne Fushy of Vilna high school. The two train bearers were Rosemary Vitechuk and Henry Ewanchuk, while the page boy was Emil Shalash.

The carnival was opened by the 1947 queen, Miss Irene Polityko and her train bearers, Shirley Paley and Loretta Repka, with Victor Leck and Loretta Repka substituting for David Carson, who has moved to Kimberley.

On the third night the crowd was entertained by seven Gleaners Club artists from Edmonton: Miss Eileen McKay, Miss Audrey Wentworth, Miss Judy Greenleaf, Gordon Liney, Mrs. Katherine Mackle, Bill Warren and Lyle Stevenson.

W. J. W. Archer, chairman of the sports committee, expressed a vote of thanks to the Gleaners Club members.

The fifty musicals dance which was scheduled to follow, was cancelled because of the weather.

Following are the prize winners: Costumes—1. Miss Bette Stewart as Miss Douglas; 2. Dr. Mrs. Fushy as Miss Douglas; 3. Gloria Leck as Miss Douglas; 4. Shirley Paley; 5. Gloria Leck.

14 yrs. and under—1. Elizabeth Buihok; 2. Loretta Repka; 3. Shirley Paley. Figure skating—Gladys Kuchak.

BOY'S RACES
8 yrs. and under—1. Ray Kurehok; 2. Bobby Whitford; 3. Ray Kurehok; 4. Ray Kurehok; 5. Ray Kurehok.

10 yrs. and under—1. Merovay Zacharuk; 2. Merovay Zacharuk; 3. Merovay Zacharuk; 4. Merovay Zacharuk; 5. Merovay Zacharuk.

12 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

14 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

16 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

18 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

20 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

22 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

24 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

26 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

28 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

30 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

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36 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

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42 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

44 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

46 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

Jim Kinney Named Co-op Manager

LLOYDMINSTER, March 13.—Following a meeting of the directors of the Lloydminster and District Agricultural Co-operative Association held on Tuesday afternoon it was announced that James L. Kinney had been appointed the new manager of the department store.

The resignation of C. G. Davidson, who is retiring on account of failing health, was accepted with pleasure to take effect at the end of March. He had served the association as manager for 21 years.

James L. (Jim) Kinney, the new manager, has been in charge of the hardware department of the store for the past 10 years. He has been particularly active as a defender of the co-op movement.

The fifty musicals dance which was scheduled to follow, was cancelled because of the weather.

Following are the prize winners: Costumes—1. Miss Bette Stewart as Miss Douglas; 2. Dr. Mrs. Fushy as Miss Douglas; 3. Gloria Leck as Miss Douglas; 4. Shirley Paley; 5. Gloria Leck.

14 yrs. and under—1. Elizabeth Buihok; 2. Loretta Repka; 3. Shirley Paley. Figure skating—Gladys Kuchak.

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46 yrs. and under—1. Loretta Repka; 2. Loretta Repka; 3. Loretta Repka; 4. Loretta Repka; 5. Loretta Repka.

Ponoka Carnival Attracts 1,200

PONOKA, March 13.—Ponoka winter carnival was given a second showing, Wednesday before a crowd of 1,200. An all-american band, special performances by Bill Mahey, Edmonton; Bill Ayler, Edmonton; Walter Kuka, Wetaskiwin; Miss Beverly Claxton, Camrose; Dick Miller, Bashaw; Alicia Witke, Wetaskiwin, and Dan Harris, Edmonton.

Newly organized Ponoka Skating Club presented four good numbers under direction of Instructor Walter Kuka. Don Sweet, recently elected mayor, officiated at crowning of carnival queen. Shirley Peterson is Ponoka ice queen this year.

Wetaskiwin Skating Club also showed. It later was announced and an Air Cadets display opened the program.

Little Named Head Garage Operators

RED DEER, March 13.—A. R. Little is president of the Red Deer Garage and Service Station Operators' Association for this year, being elected at the annual meeting. R. McElvrie is vice-president, and Howard Singleton is secretary.

Paul Crawford, re-elected treasurer, and the new directors are H. N. Bryant and E. Farnell. Most of the firms in Red Deer are members of the association and Thomas Crawford's financial statement showed a substantial credit balance.

The meeting discussed 24-hour service during the summer season and while no definite arrangement was made it is probable that one station or garage will remain open all hours a day.

Ferintosh Families Visiting Chilliwack

FERINTOSH, March 13.—Mrs. John Poinsin, Mrs. William Holland and Miss Lois Johanson, are renewing friendships in San Diego, Mr. and Mrs. William Yackemuch of Edmonton are here visiting their daughter, Mrs. William Holland.

MacLeod Scores Six In Ponoka Hockey

PONOKA, March 13.—Two Ponoka business houses, Cold Storage and Co-op, staged a hockey game in the Ponoka arena here Thursday, former winning 6-2.

MacLeod scored six goals for Cold Storage, other tallies going to Wedger and Raugust. Co-op marksmen were Ken Stavel and Rudnick. Ken Ireland was referee and handed out three penalties.

Red Deer Kinsmen Holding Carnival

RED DEER, March 13.—The Red Deer Kinsmen Club are holding a carnival at the arena on Saturday night, featuring members of the Red Deer Figure Skating Club. Visiting skaters from Edmonton and Calgary will take part in the program in individual and group numbers.

The Kinsmen are sponsors of the Figure Skating Club which was organized this season with Miss Mary Martin as instructor. This carnival will be the first time that members of the club have appeared in public and considerable interest is being shown in the program, which starts at 8:15 p.m.

Annual Horse Sale At Lloydminster

LLOYDMINSTER, March 13.—In an effort to develop a better medium to dispose of horses, the Lloydminster and District Horse Breeders Association is holding its first annual horse sale at the Lloydminster exhibition grounds on Monday, March 15 when over 130 animals will be offered on the auction block.

There is every indication that buyers from many parts of Canada are intending to be at the sale and definite word has been received that some buyers from as far east as Nova Scotia will be there. N. T. Danson, of Bentley, noted livestock auctioneer will be in charge.

RESIDENT 40 YEARS Lloydminster Has Lost Another of Its Pioneer Residents

LLOYDMINSTER, March 13.—Lloydminster has lost another of its pioneer residents in the person of Mrs. J. Salt who passed away on Monday morning in her 73rd year. Mrs. Salt has resided in the district for well over 40 years.

Political Spotlight Now on By-Elections

By Douglas How
OTTAWA, March 13.—(CP)—With the political climate heavy with election possibilities on numerous fronts, the cabinet has named Reconstruction Minister Howe to take charge of Liberal plans for the three pending federal by-elections.

BRIDGE IS OUT, LADIES PREFER 7-CARD STUD

TORONTO, March 13.—(CP)—Thirteen women, charged with being found-in during a police raid two weeks ago on a poker game, straitened their hats in magistrate's court yesterday, picked up their \$20 bonds and went back to their households where charges were dismissed for lack of evidence.

Asked if she thought it wouldn't be wiser to switch to bridge, one woman told a reporter bridgewise: "That's a kid's game. . . . We'll stick to seven-card stud."

Prominent Red Deer Lion Moving Here

RED DEER, March 13.—After being sent foreman at the Alberta Government Telephone office plant here for the past four and a half years, M. H. Megley has been transferred to Edmonton. He expects to leave about the middle of March and will take up duties in the engineering department in Edmonton.

Both opposition parties have nominated a candidate in the Liberal riding and are expected to follow suit shortly in the others. The Liberals have named May 24 as nomination day in Vancouver Centre and May 27 in Yale.

Regina Woman Head Of Pythian Sisters

CALGARY, March 13.—(CP)—D. B. Graham of Regina was elected Grand Chief at the closing session Friday of the two-day Pythian Sisters convention in Calgary.

Gold Reef Found

GEORGETOWN, British Columbia, March 13.—(Reuters)—Discovery of a rich gold reef at the mouth of the Barma river, in the northwestern district of the colony adjoining Venezuela, was reported yesterday.

EMPRESS TENSE! TERRIFIC! TRUE!

EDWARD SMALL
COMING IN THE AFTERNOON
DURING DENNIS O'KEEFE
SUBJECTS:
SELECTED
"POPEY, CAPTAIN," "WAGMAN WHISPER" — News

THE CARNEAU COMING MONDAY AND TUESDAY "The Guilt of Janet Ames"

"SO DARK THE NIGHT"
1-3 p.m. 25c, tax inc.
TODAY ONLY

DREAMLAND "Butch" Jenkins in "MY BROTHER TALKS TO HORSES"

in color: Disney's "PINNOCHIO"
Coming Monday—Bing Crosby, Fred Astaire, "BLUE SKIES"
Added—"MILLIE'S DAUGHTER"

PRINCESS STARTING MONDAY "THE HUCKSTERS"

With Clark Gable — Deborah Kerr
"JOHNNY MCKLACK"
"THIRTEENTH HOUR"
With Richard Dix — Karen Morley

Gem Theatre GILBERT ROLAND in "King of the Bandits"

TODAY - MONDAY
WM. GARGAN and JEAN ROGERS in
"Hot Cargo"

Board at Viking Sponsoring Course

VIKING, March 13.—A one day agricultural short course sponsored by the Viking Board of Trade will be held in the Community hall on Tuesday, March 30. There will be afternoon and evening sessions, and special speakers will be on hand to speak on farm problems.

St. Patrick motifs will feature the monthly meeting of the Viking W.I. on Thursday, March 18. Hostesses are Mrs. Mosch, Mrs. Smith, Mrs. Taylor and Mrs. Wemp.

Hockey Tournament

LLOYDMINSTER, March 13.—The annual hockey tournament, sponsored by the Lloydminster and District Boards of Trade which was postponed two weeks ago on account of the bad weather and road conditions, will be held in the Lloydminster arena today and hockey fans are due for a full day's sport.

Twelve clubs have already entered in the senior tournament for the Board of Trade shield and five clubs will be fighting for the possession of the Board of Trade shield cup, with the possibility that more entries will be received before closing time. This will be the 12th annual tournament and interest and competition is at its keen this year as for the first event.

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Million Dollar Technicolor Production
Phyllis Calvert in
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First Edmonton Showing

ROXY 3 TOP HITS

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In Technicolor
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MILLAND STANWICK
"CALIFORNIA"
SNEAK PREVIEW - ROXY - TUESDAY NITE

AVENUE 2 GRAND HITS

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FRED ASTAIRE
"SUDDENLY IT'S SPRING"
EAST SIDE KIDS
"GAS HOUSE KIDS"

You've never seen a movie like this before! a daring story of love and hatred.

A headstrong beauty, a man of muscle
fighting to live, fighting to love
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MAXWELL REED - John Laurie
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By Alice Brooks

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Most useful, easiest cross-stitch you ever saw! Pattern 7581, transfer 18 motifs 19x1 1/2 to 1 1/2x1 1/2.

Our improved pattern—visual with easy-to-read charts and photos, and complete directions—makes needlework easy.

Send TWENTY-FIVE CENTS in coins for this pattern (stamp cannot be accepted). To the Edmonton Bulletin, Household Arts Dept., 50 Front Street W., Toronto, 1, Ont. Please allow a week or ten days for delivery.

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"The Two Cowards"

Edmonton Community Theatre, Directed by Elizabeth Sterling Haynes
R. G. H. Orchard

Friday, Mar. 19-8:30 p.m.
Convocation Hall University of Alberta
Seated — \$1.00, 75c
12:30 p.m. Mar. 19-10

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LAUREN BACAL

LAUREN BACAL
"THE PASSAGE"
3 MORE DAYS
Monday - Tuesday - Wednesday

THE PASSAGE

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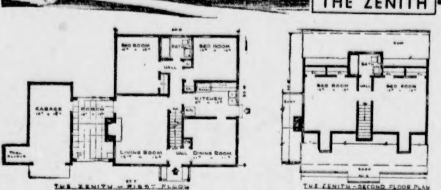
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Monday - Tuesday - Wednesday

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3 MORE DAYS
Monday - Tuesday - Wednesday

LAUREN BACAL

Guide to Home Builders



THE ZENITH—A thoroughbred—a true, blueblood with generations of Colonial tradition back of it—is the best description of a house with an eye to the future. It offers a five room home on the first floor complete with living room, dining room, kitchen, two bedrooms and bath. You may add two more bedrooms and bath upstairs whenever you need them and feel you can afford them. Five rooms or seven rooms; the choice is yours and the design is in no way affected by your choice. Every room is of good livable size. Each is well proportioned. Main portion of the house is outside which facilitates economical construction. Living room has an open fireplace, out of which which adds to the charm. Garage is attached to the house by an open porch which serves as a covered way from house to garage in bad weather. The little salt box extension that adds charm to the lines of the garage serves as a convenient storage for garden tools and keeps them out of the garage proper.

Flour Millers Come Under Prices Probe

By John Leblanc
OTTAWA, March 12.—(CP)—Allegations of an "unfair" trade practice among flour millers will be investigated by the Commons price committee, it was indicated yesterday.
The charge—made by the Canadian Association of Consumers—is that milling companies force feed dealers and farmers to buy certain amounts of flour before they can get their requirements in millbushes.
—flour byproducts—used in feeding livestock.
Committee members showed immediate interest when the association, in a brief read by president Mrs. R. J. Marshall of Atterbury, Ont., declared it had "many reports" that millers were following this practice.
Health Minister Martin, committee chairman, declared he was drawing it to the attention of committee counsel H. A. Dyer with a view to an inquiry. Douglas Harkness (PC—Calgary East) and Jean Lesage (L—Montreal—7446) agreed it should be investigated.
UNFAIR SITUATION
The association brief declared it felt the alleged practice "constitutes an unfair situation."
New Division
Of Sask. Govt.
May Be Set Up
REGINA, March 12.—(CP)—Attorney-General Corman of Saskatchewan suggested last night a new division of the provincial government, to be established after the next election and devoted exclusively to the welfare of the small business man.
"I would like to see some division of government set up before primary concern it was to keep the viewpoint of small business before the government and legislature," he said.

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EXPERIENCE APLENTY HERE

BLUFFIELD, W. Va., March 12.—(AP)—A liter-minded reader of the Blufffield Daily Telegraph noted a help-wanted ad which asked applicants to "write stating experience."
Yesterday the mainman brought an envelope bearing this address:
Staling Experience,
Box 32, Daily Telegraph, City.

Woodward's MARBOLEUM and MARBOLEUM TILE



Homes, public buildings, schools and institutions... wherever floor character, permanence and beauty are requisites, you'll find this colorful, modern material.
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Woodward's Floor Covering Section, Fifth Floor

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PRE-CUT RIDGE SHINGLES
These are ready-cut and stapled, give professional security and finish at a minimum cost.
Hand Split Cedar Shakes
Build into your home the coyness and informality that only cedar can give. Should be under-covered with inexpensive No. 4 shingles for added warmth.
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Construction Slows Across Dominion

Permits and Values Drop Edmonton Figures Show

CLOSE of 1947 saw a total of 76,738 new dwelling units completed across Canada.
This number brought to nearly 200,000 the number of new units completed in first three postwar years. During 1947 close to 75 percent of units were built in metropolitan and other urban municipalities.
In Edmonton during the year 1302 permits were issued for construction of housing, valued at \$6,257,000, a decrease of 44 permits with a value of \$757,025.
Cross-Canada figures are based on actual reports from more than 600 municipalities representing 87 per cent of the population of all incorporated municipalities, and included an estimate of new units in other urban and rural municipalities.
The following table shows the number of units in each of the last three years:

	1945	1946	1947
Urban areas	23,170	22,719	22,599
Other urban areas	11,250	10,519	10,599
Rural areas	2,313	2,500	1,596
Total	36,733	35,738	34,794

British Columbia recently introduced a motor vehicle insurance law. Motorists having insurance carry pink cards.
The following table shows the number of units in each of the last three years:

Netherlands Police Force Enlarged

THE HAGUE, March 12.—(AP)—The government announced yesterday that 23,000 men will be added to Netherlands police forces to safeguard public security. Police strength will be more than doubled.
Justice Minister J. H. Marneve told parliament the government's move will be strengthened to combat internal extremists active from any quarter. He said previously that recent events in Czechoslovakia, where the Communists seized control, had speeded the government decision.

Police Search Fails To Reveal Bomb

NEW YORK, March 12.—(AP)—Police searched for an hour tonight through the British government office, on the 5th floor of the Empire State building after an anonymous caller telephoned "a bomb is due to go off momentarily." They found nothing, but five patrolmen were left on guard for the rest of the night.

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Two Yards to Serve You
South Yard: 4001-103rd Street, Phone 23923
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U.K. Govt. Prepares New Nationalization

LONDON, March 12.—(Reuters)—Draft of the governments bill for the nationalization of the iron and steel industry now is completed and is likely to come before the cabinet at an early date, it was authoritatively learned yesterday.
The Labour government intends to introduce the bill early in the next session, which begins in October.
The opposition is bitterly opposed to nationalization of the steel industry. The Conservatives emphasized that the industry has reached a record high level of production.
Labor, fearing that the Conservatives, during their majority in the House of Lords, will prevent the enactment of steel nationalization in the present parliament, has introduced the parliament bill. This will cut the peers power of delay to one year.
The expected anti-steel bill, officially described as a measure to prevent restrictive practices, may be presented to the Commons although not debated before Parliament rises for the Easter recess.

Crew Rescued

GAY HEAD, Mass., March 12.—(AP)—The 56-foot New Bedford fishing vessel Smiley broke up last night on the southwest of Martha's Vineyard Island. All five of her crew were rescued.



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"BETTER MATERIAL AT NO EXTRA COST"

Ready-Mixed CONCRETE
SUPPLIED TO MEET ANY SPECIFICATION
In cold weather we can supply Ready-Mixed Concrete

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One, 111th St. and 194th Ave. Phone 23861

Industrial Control Said Not Proper Function of Govt.

REGINA, March 12.—(CP)—Saskatchewan Legislature was told yesterday by one of its CCF members, Jacob Benson (CCF—Last Mountain), that he did not think the small industries established by the present government were proper function of government.
He said he agreed with government ownership of power, telephones and transportation systems which would otherwise become monopolies.
But the government's function was not, in his view, to "take over" the small industries. He said that if the government owned and operated small industries it could not properly act as a referee, he said in the returned budget debate.

Endorse Selection Of Highway Route

WINNIPEG, March 12.—(CP)—Public accounts committee of Manitoba legislature yesterday endorsed Public Works Minister Erick Willie's decision to locate the new Emerson-Winnipeg highway on the west side of the Red River.

TREES
Choice acclimated ornamental trees, flowering shrubs, perennials, plants, fruit trees, etc. at 25¢ to \$10.00. Write for your copy of descriptive price list (ill. free) and place your order early for spring delivery.
WEST END NURSERIES
2227 31st St. W. Calgary Phone W212

The BEST in Cabinets, Custom Woodwork, Millwork
CONTRACTORS! have your stairs set BY EXPERTS!
We are the only specialists in stair setting and building in the city. ANY STYLE ANY SIZE

ORIGINAL DESIGNERS OF MODERNISTIC STORE FRONTS AND FIXTURES IN EDMONTON!

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THIS BEAUTIFUL FLOOR DOES THINGS FOR YOUR KITCHEN
Lucky House Kitchen floors reach new heights in beauty, style and practicality when laid with Taylor Tile.
New exciting colors, hand burnished—individual beauty. The floor flows clean and fresh with beauty and no maintenance. Dope in at any time, or telephone for your information.
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A new, modern HOUSE BOOKLET entitled "Small Homes Of Originality"
Get this useful, up-to-the-minute book NOW! by mail, postage paid 10¢ each; available at the Bulletin office.

G. A. LUNDBERG
"I haven't thought about it much, but I think it's a very good idea. We should standardize and supply books up to Grade 12."

ELSIE CHIMERA
"I don't know. People would pay for the books and students would appreciate it. They are just at that age."

AB DAHLGREN
"I think they should have free books. It puts everybody on the same footing, more or less. Give them the same chance."

MARGARET EUSTACE
"As far as I'm concerned it doesn't really affect me. I have no children in high school, but I think it's a good thing."

FRED BARKER
"Good idea. Some kids have a hard job to get them. When I went to high school it was quite a chore."

MILDRED RANKIN
"Absolutely! They should have free text books. It will probably raise a little but it is worth it."

CHARLIE ATKINSON
"I think the kids should be given free books. There are a lot of people who can't afford to buy them."

ILONA CHURBAK
"I'd say it's a good idea. I had to work my way through and I don't have so much money for other things."
—Photos by Blanc

Free Text Books In City High Schools Approved by Majority in City

NO INVESTIGATION OF TREASURY LOANS

Implications that private members or cabinet members receive special services from provincial treasury branches were strongly resented by Premier Manning Friday.

Mr. Manning was firm in his declaration that no legislative investigations of loans made by treasury branches would be permitted. He did not elaborate on the matter.

In closing the budget debate, the premier said only 15 loans from the treasury had gone to hotels.

"It is unfair to imply treasury branches are deeply involved in hotels," he said.

Oddfellows to Combat Juvenile Delinquency

Juvenile delinquency in Alberta is to receive attention of the Independent Order of Oddfellows. This was decided at legislative session, Friday, of 43rd annual sessions of the Grand Lodge of Alberta in Masonic Temple.

CONSTABLE FINDS ADDING MACHINE

Anybody lose an adding machine? Constable Ken Parsons found one Saturday morning in the snow behind the Corona hotel. No owner has been located yet.

PRESENTATION MADE

Presentation was made to Thomas Niven, 72, of Lethbridge, on the occasion of his 50 years as a member of Oddfellows. A. E. Dupon made presentation on behalf of members of Lethbridge lodge.

G. S. McArthur, Edmonton, was elected grand master. Other officers were: T. W. Hickmore, Ponoka, deputy grand master; J. LaBarge, High River, warden; A. W. North, Calgary, secretary; and G. W. Henderson, Calgary, treasurer.

Arthur Young, Edmonton, was elected grand patriarch of the Grand Encampment, to succeed A. W. Sheffield of Calgary. Gordon Hamilton, Lethbridge, was elected warden. Marvin Brockway, Calgary, high priest; Charles Platt, Ponoka, junior warden; D. F. Christie, Calgary, scribe; George W. Henderson, Calgary, treasurer; and A. Browning, Edmonton, representative.

HE SINGS, PLAYS, TEACHES

His Name's Not Petrillo But He's Just as Potent

By JACK DE LONG

Herbert G. Turner doesn't look like James Cagney Petrillo. He doesn't act like him either. But in other ways there's a resemblance.

As a musician, Edmonton's Herbert G. Turner is more accomplished than Chicago's James C. Petrillo. Turner plays piano and teaches piano and French horn. Petrillo once played solo trombone without the great distinction.

Chief points of similarity between the two men are: Petrillo is president of American Federation of Musicians; Turner is secretary of Edmonton Musicians' Association.

Petrillo is a big name in American labor. Turner is a labor leader. Turner is doing a great job of protecting interests of musicians all over United States and Canada.

Edmonton musicians must think Turner does a job of protecting interests of musicians hereabouts because his job as secretary of the union for 35 years has been to do just that.

Turner has conferred with Petrillo six or seven times. Born in England, Mr. Turner was educated there and was personal trumpeter for Winston Churchill in 1944, when the great British war leader was a major in Queen's Own Oxfordshire Hussars. Churchill had just returned from South Africa war where he had distinguished himself both as soldier and war correspondent.

Churchill was distinguished for his great driving energy. Many in the regiment liked his

brother Jack Churchill better," Mr. Turner recalls.

Coming to Edmonton in 1907 he started working for the telephone department, digging trenches in which phone cables were laid.

Having learned printing trade in England he later worked in the Edmonton Bulletin composing room.

Then followed a whirl in the labor union world and he was in charge of cement during building of Clover Bar railway bridge just east of Edmonton.

Other jobs included provincial government license branch, real estate, selling, overhauling pianos and finally teaching piano and voice.

A tenor soloist, Mr. Turner is original winner of Howard Shubert Cup, completed for annually in the Alberta Musical Year.

Mercury Soars Over Prairies

Hottest streak the prairies Friday when mercury soared to 49 at Calgary, tying with Penitence for Canadian hot spot. Coldest was White River with mercury stuck at 26 below zero.

Other temperatures were:

Place	Max.	Min.
Calgary	49	26
Edmonton	45	22
Regina	42	19
Saskatoon	40	17
Winnipeg	38	15
Brandon	35	12
St. Paul	32	9
St. Louis	30	7
Chicago	28	5
New York	25	2
London	22	-1

All Crazy, Technocracy

Not only Europe but Britain also will be brought within the Russian sphere of influence, declared Art Milligan, speaker for Technocracy Inc. at Masonic Hall Friday night.

Mr. Milligan was speaking at a meeting sponsored by Regional Division 11533, Technocracy Inc. "Whether we like it or not, Russia today has the greatest natural resources in the world," he said.

Eight million people are in the North American continent and in the near future they will be unable to solve problems in living people crazy.

"You're all crazy," the technocrat declared.

The government of the United States allows people to spend billions of dollars a year on hard liquor yet the house of representatives turned down a \$100,000 bill for cancer research.

Speaking of depression he forecast it would take place soon after the presidential elections this winter.

"Within the next five years," he said, "we must make a different social system or the human race will annihilate itself."

People would learn to live instead of learning to make a living. If we don't wake up soon we will be on the Third World War, he said.

City People View Saturn and Mars

University Observatory Open To Citizens, Observe Planets

Although ringed planet Saturn is 800,000,000 miles from Mother Earth it looks like a fair-sized golden smother through University of Alberta observatory telescope.

Friday night conditions were perfect for observing second largest planet in the solar system. Weather conditions were not severe and not a single cloud interfered with view of heavens through 12½-inch telescope.

Dr. J. W. Campbell, professor of mathematics at university, had on special open to the public and a few citizens eager to fathom mysteries of heavenly bodies climbed the staircase in observatory and feasted on sight of Saturn with its strange rings, and planet Mars as well.

Compared to Saturn, Mars is practically just across the street from earth, being only 48,000,000 miles distant, closest of the planets. Mars looks like a fuzzy-orange-colored tennis ball through telescope which magnifies 160 times.

Pleased to discuss astronomy with anyone interested sufficient to observe, Dr. Campbell told an Edmonton Bulletin reporter Saturn is "most spectacular" of all planets in telescopic view.

Saturn is a cold planet with no life forms whatsoever. Atmosphere of planet is heavily charged with methane gas, Dr. Campbell said.

Saturn's big ring or rings consist of a "warm of particles" professor said.

Ring stays in same position, Dr. Campbell explained, because "nothing causes it to do otherwise."

University observatory and telescope was constructed by late Cyril G. Wales, amateur astronomer enthusiast. It was opened in 1943. Total cost for telescope and building was \$4,000.

Astronomy has not been a course at University since war years but will soon be resumed, Dr. Campbell said.

It is hoped to do some pure research work at observatory in study of variable stars.

He asked for completion of the Crown's Nest highway to Pincher station as a link in the southern Trans-Canada highway system and claimed completion of the route would be to advantage of all Canada.

History of oil from its formation to discovery will be subject of an address by Dr. R. E. Follis, geology department, University of Alberta, at luncheon meeting of Optimists Club, Thursday noon.

Annual elections will occupy members of the City Club at their luncheon Tuesday noon in the Macdonald.

Members will hear Earl Kelly, chairman of Public Service Commission in Saskatchewan, discuss "Personnel Management" at their luncheon meeting in Macdonald hotel Thursday noon. Six new members will be introduced.

Varied Program Slated at Clubs

MONDAY—Kiwans.
TUESDAY—Gyros Cosmopolitan, Y's Men's Club.
THURSDAY— Rotary, Optimists, Lions.

Kiwans Club members in Macdonald Hotel, Monday, will witness something different in the way of luncheon meeting entertainment. According to word from the program secretary, a number of boxing bouts are to be held.

Colored film of last summer's Canadian Open Golf Tournament in Toronto will be shown the Compo Club at noon Tuesday in Corona Hotel. Jack Strahan is in charge of film showing.

Church parade of Cosmopolitan members and their wives is scheduled for 11 o'clock Sunday to Starline United Church where club members will have luncheon.

John Farina, supervisor for Edmonton Recreation Commission, will outline city's recreation program at Y's Men's Club, Tuesday, 6:15, in the YMCA.

Rotary Club members will hear Earl Kelly, chairman of Public Service Commission in Saskatchewan, discuss "Personnel Management" at their luncheon meeting in Macdonald hotel Thursday noon. Six new members will be introduced.

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SPLASHING DRIVERS ROUSE CITIZENS' IRE

Three persons drenched from being splashed by autos complained to police Friday.

One man said the driver of the auto which splashed him became quite rude when told of it.

"The driver said, 'don't tell me about it, I didn't put the water there.'"

A mailman reported he was splashed and so was all the mail he was carrying.

Another couple sitting in an auto with the window open met a deluge from a passing truck.

They were Two-Piece Tailored Suits DRY CLEANED and PRESSED 69c. Ladies' Suits, Cash & Carry. Ladies' Tailors. DOLLAR CLEANERS. 1000 10th Ave. - Tel. 3131.

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and Every Night Music by the Edmonton Serenaders
Palace Gardens
Best Floor in the City—Dancing 9-12

Liquor Fine Setup Attacked in House

Liquor fines were discussed by legislators considering estimates Friday.

Attorney-general Maynard explained full of fines collected under provincial control legislation was remitted to municipalities in which alcoholism occurred.

Harper Brown, Liberal leader, suggested retention of \$20 or 30 days' mandatory sentence in liquor control laws. Terms of this law fell most heavily on families of those who could not pay the fines and who thus went to jail.

He admitted there should be a penalty for drunkenness but suggested punishment should fall on the person who drank and not his defenceless family.

SEWING MACHINES WANTED
We need a large number of "Singer" sewing machines. We will pay highest price for them. Write to: HUNTER SEWING MACHINE CO. Phone 11437

G. F. WILLOUGHBY OPTOMETRIST
In association with J. E. LANGRISH, Optometrist 313-1014 STREET PHONE 27448

AGED TRUANTS ARE LOCATED
Two elderly men who strayed from the St. Joseph's hospital Friday are now in hospital.

Seventy-five-year-old Frank Smith was found by RCMP and returned to the hospital.

Then Saturday morning it was reported 80-year-old James Buus had left home with his suitcase and \$50 and had purchased a railway ticket to a relative's home in Saskatchewan.

MEN Register Now at the Y.M.C.A. for SO-ED
Series Starts March 16

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Office & Reception 1157-97 St. Phone 72074
For the relief and correction of your foot disorders

REO TRUCKS
and Safety School Buses
No Waiting. No Delay We Can Deliver Now.
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The Block 2nd Lane Level Bridge MUSIC BY "EAGLES" BAND HALL and RINK TO RENT Phone 28270

THE Way to a Better "CLEANING" Service KINGSWAY
Cleaners and Dyers PHONE 29471
For the Finest, Quickest Service Available 2915 11th Avenue

DANCE TO-NIGHT
AND EVERY NIGHT MEMORIAL HALL ADMISSION 50c
MUSIC BY THE LEGIONNAIRES

Dance Club ROOSEVELT
SUPER DANCING TONIGHT Phone 22909

Attention! PAINTERS
Employed at the Trade An Open Meeting Will be held
TUESDAY, MARCH 16, 8 p.m.
Labor Temple, 10006 104th Street.
to discuss conditions, etc.
Brotherhood of Painters Local 1016

Dance Club ROOSEVELT
SUPER DANCING TONIGHT Phone 22909

SHOPPING GUIDE

Seasonal Foods Add Variety to Menus

By Bea Thibault

Freshness and gaiety of spring brings new spirit and enthusiasm to day-to-day living.

Ordinary household tasks such as marketing and meal-planning will be pepped up with the appearance of seasonal fruits and vegetables. Are you as impatient for your garden-grown-greens as I am?

Still no news from the lettuce, celery, celery, never knew I'd miss the stuff so much.

Always in a quandary as to what to do with leftover juice from canned fruit? Combine 1½ cups of apricot or peach nectar with ½ cup unsweetened grapefruit juice. Chill until very cold—makes four delicious and refreshing drinks.

There's a trick to poaching several eggs at once. Break into bowl. Stir boiling water—1 cup per egg—with wooden spoon until it whirls. Pour egg into centre of whirl. Cover. Cook just below boiling, three minutes.

If you find the strawberry puff and corn on the cob in March, what's to you having them? Strawberry puffs are available in a 16-ounce can for 25c. Corn sells for 25c. Cook the corn ears, fill the puffs with plenty of your know what. That's right—strawberries.

Other frozen novelties are also priced at 25c for 16 ounces. Such as raspberries and several varieties of vegetables.

Here's a sparkling way to cool down about 16 ounces. There are plastic cubes—colored or plain-filled with water. You can buy them eight for \$2.00. Freeze them in your refrigerator. Then use them in the glass. The water, when it melts, escapes the plastic container. No mess, no mess. Good idea what?

Sheer lovely nylon boscities in sweater in spectrum colors from blue to red. The nylon boscities are made of pure wool. The sweater is made of pure wool. The nylon boscities are made of pure wool. The sweater is made of pure wool.

"Top with buttered crumbs" is to often the final benison to oven-cake dishes—that I got to know. The buttered crumbs are made of pure butter. The oven-cake dishes are made of pure butter. The buttered crumbs are made of pure butter. The oven-cake dishes are made of pure butter.

It is a great difference between your bust and your hip measurements, then you can be fairly certain that you would do well to take just developing and hip-reducing exercises.

On the other hand, if you have a couple of inches larger than it should be, but has no fat deposits around it, the problem is likely a question of build.

Personal adaptation of weight charts is also important. Your weight should remain that of the ideal for you at birth, however, many women find that a gain of five to ten pounds over that

flattering as they grow older. Therefore, do not strain to reach a desperately low perfection, but take your own structure and size into consideration always keeping health as well as beauty in mind.

If you wish to have my "Weight Chart for Women," send a stamped, self-addressed envelope with your request for leaflet No. 40 to Joe-John Lawman in care of The Edmonton Bulletin.

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YOUR BABY AND MINE

Try Forbidden Foods About Every 6 Months

By Myrtle Meyer Stord

With allergies toward common foods, the universal recommendation these days is to eat a diet of bland, unexciting, self-sufficient foods at their eating.

One small mistake knowing her own reaction to food is to eat a diet of bland, unexciting, self-sufficient foods at their eating.

A young boy reiterates when he sits down to the table that he is a "diet" of bland, unexciting, self-sufficient foods at their eating.

While these are necessary cautions, it would seem advisable to let children that they may be only temporary ones. Otherwise, children are apt to develop food hypochondria.



Perhaps the best tactics for the mother to adopt, is to admit that for time these foods do not "like" the child. But, the hopeful sign is that if they are once tried from the diet for some length of time, there is every chance that the child will accept them as a matter of course.

It is well to try the forbidden foods about every six months, and give the child a new experience. If, in some cases, this should be done, it is still a far more wholesome attitude to assume than the reaction to them will be.

Just the feeling a child might have that a food is "poisonous" to him, would be apt to make him so fearful that he would react adversely to it, even if he had outgrown his own personal allergy.

Mothers will probably be surprised to find that the child's reaction to the forbidden foods will be a matter of course. But as the child grows and becomes aware of his list of foods

Hearts has succeeded her in office. Standing committee members were appointed.

Fawcett branch Girls Club held a party on March 10th.

Worship branch will hold special meetings to study the nutrition course. Mrs. H. Dowling is president. Mrs. T. Straker, secretary.

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DOROTHY DIX SAYS—

Men Without Ambition Make Poor Husbands

DEAR DOROTHY DIX: I am en-

gaged to a man who has everything to recommend him as good husband material except ambition and the knack of bringing home the bacon to feed a family. I love him, but I am terrified when I think of attempting to rear a family on his meagre earnings. My fiancé is good, sweet and kind, but I have never been able to intrude any of my own ambition and hope for the future. He seems to be content to go through life with a song in his heart and no money in his pocket.

He has an inadequate education and his family are all shiftless. What do you think of the situation?

ANSWER: I think the situation is desperate as far as you are concerned, and that you will be bringing home the bacon for your husband when you marry this lad and let him drag you down into poverty and want. That your good, kind, ambitious fiancé's fault is in that he has never been able to intrude any of his own ambition and hope for the future. He seems to be content to go through life with a song in his heart and no money in his pocket.

Complete directions for making buns and many other types of rolls are found in our Reader Service book No. 34. Includes croissants, buns, knotted, braided, French knot, stuffed, Navaho and Oriental styles.

Send 30 cents (coin) for "New Ideas for Homemakers" to The Edmonton Bulletin, Reader Service, 60 Front Street W., Toronto. Print name, address, booklet title and No. 34.

Deep Conference, Mrs. A. B. Skotch read article on handicrafts from the year book.

Lacrosse branch heard Mrs. J. M. Stinson who spoke on agriculture in Western Canada. Plans were made to hold a house party, proceeds going to Cancer Fund.

Peace River branch members heard an address by John Hill, on Citizenship. Yearly programs were distributed to members. Donations were made to Institute for the Blind and Kinsmen Food for Britain.

Edmonton branch heard Mrs. A. Albinson in an address on education, guidance at February meeting. Reports were made on parcels for Britain and Youth for Canada shipment. Mrs. C. Pindley led discussion on Canadian Consumer Association. Two delegates will be sent to the Edmonton district conference.

Regina branch arranged a tea and card party to be held at home of Mrs. W. Miller. Social afternoon followed the meeting.

Vermilion branch heard an address by Mrs. Johnson on conditions in England as she saw them in her recent trip there. Mrs. Jensen wrote on Canadian Association of Consumers.

Conjuring Creek branch is sending a parcel a month to England. A paper on health was read.

Wabamun branch sent food parcels to be distributed among school people in a town in England. Social afternoon followed business meeting.

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Men Without Ambition Make Poor Husbands

DEAR DOROTHY DIX: I am en-

gaged to a man who has everything to recommend him as good husband material except ambition and the knack of bringing home the bacon to feed a family. I love him, but I am terrified when I think of attempting to rear a family on his meagre earnings. My fiancé is good, sweet and kind, but I have never been able to intrude any of my own ambition and hope for the future. He seems to be content to go through life with a song in his heart and no money in his pocket.

He has an inadequate education and his family are all shiftless. What do you think of the situation?

ANSWER: I think the situation is desperate as far as you are concerned, and that you will be bringing home the bacon for your husband when you marry this lad and let him drag you down into poverty and want. That your good, kind, ambitious fiancé's fault is in that he has never been able to intrude any of his own ambition and hope for the future. He seems to be content to go through life with a song in his heart and no money in his pocket.

Complete directions for making buns and many other types of rolls are found in our Reader Service book No. 34. Includes croissants, buns, knotted, braided, French knot, stuffed, Navaho and Oriental styles.

Send 30 cents (coin) for "New Ideas for Homemakers" to The Edmonton Bulletin, Reader Service, 60 Front Street W., Toronto. Print name, address, booklet title and No. 34.

Deep Conference, Mrs. A. B. Skotch read article on handicrafts from the year book.

Lacrosse branch heard Mrs. J. M. Stinson who spoke on agriculture in Western Canada. Plans were made to hold a house party, proceeds going to Cancer Fund.

Peace River branch members heard an address by John Hill, on Citizenship. Yearly programs were distributed to members. Donations were made to Institute for the Blind and Kinsmen Food for Britain.

Edmonton branch heard Mrs. A. Albinson in an address on education, guidance at February meeting. Reports were made on parcels for Britain and Youth for Canada shipment. Mrs. C. Pindley led discussion on Canadian Consumer Association. Two delegates will be sent to the Edmonton district conference.

Regina branch arranged a tea and card party to be held at home of Mrs. W. Miller. Social afternoon followed the meeting.

Vermilion branch heard an address by Mrs. Johnson on conditions in England as she saw them in her recent trip there. Mrs. Jensen wrote on Canadian Association of Consumers.

Conjuring Creek branch is sending a parcel a month to England. A paper on health was read.

Wabamun branch sent food parcels to be distributed among school people in a town in England. Social afternoon followed business meeting.

Worship branch held a Valentine's Day basket social at the school. Letters of appreciation have been received for parcels sent to the district.

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Mrs. Philip Jean Plans Petit-Point Exhibition

75 Examples To Be Shown
At Museum of Arts Tea

By Frances Geddes

Mrs. Philip Jean of Edmonton is recognized as one of the top women in Canada in one of the oldest crafts in the world—petit-point. An exhibit of some 75 examples of her skill will be shown in connection with the Easter tea of the Museum of Arts Friday from 3 to 6 p.m.

Mrs. Jean, who has been doing her petit-point for ten years, finds her hobby fascinating and spends about eight hours a day on it. Although she wears glasses at no other time, she has special ones she uses when she works. She thinks it would be impossible to work without them because her gaze is often so fine in one of her pieces, an exquisite and brilliantly shaded parrot, there are 3,600 stitches to the square inch.

Colors used in Mrs. Jean's pieces are gorgeous. She has 500 shades in each range. It is an art to blend these in just the right way. Mrs. Jean thinks subdued colors give a more beautiful picture, although brighter ones are effective. "I never really appreciated nature until I started my petit-point," Mrs. Jean says. Now she is always on the alert for the different shades and colorings.

Mrs. Jean has nine pupils. They work on flower designs, mostly. Mrs. Jean's favorite motif is the rose. She has a beautiful design done in seven shades of rose, mounted on cross like a canvas and in a frame with a background of white crushed silk velvet.

Although flowers comprise most of Mrs. Jean's work, many think her masterpieces are "Lark Louie" and her thatched roof cottage, both of which will be shown Friday. Lark Louie, in a shadow box with a background of dark green velvet, looks like a canvas from a few feet away. Colors are delicately and beautifully blended. Mrs. Jean says there are 17 shades of green in the tree.

Mrs. Jean is vice-president of the Edmonton branch of the Canadian Handicraft Guild, is going to have an exhibition of 30 examples of her finest work at the Banff House in Banff, Alberta, this summer. She has exhibited pieces all over Canada, the United States and in England. She has been given two prizes in a new book on arts and crafts. Dr. Ivan Crowell, a former president of the Canadian Handicraft Guild, Dr. Crowell is now

Louise Kuchera, whose engagement to Sgt. Kermit K. Crawford, USA, was announced Saturday by her parents, Mr. and Mrs. Peter Kuchera, 361 Crawford St. son of Mr. and Mrs. J. C. Crawford, Cincinnati, Ohio.

Harper Prowse Addresses Club
J. Harper Prowse, Alberta Liberal leader, spoke to a recent meeting of the Edmonton Women's Liberal Club at the home of Mrs. A. L. Hensley, 316 St. James St. The importance of women in political organizations and gave a brief review of the recent election results.

Arrangements were made for a card party and social evening in the 100th hall, 103 street, Tuesday, March 23, 8 p.m. A meeting of general conveners of national groups entering the Carnival of Nations May 3 and 4 will be held next week.

Members were urged to attend the meeting of the general conveners of the Alberta Liberal Association at Calgary in April. Mrs. W. H. Schurman, president of the Alberta Women's Association, spoke briefly. Next meeting will be at the home of Mrs. H. McDevitt, 1029 82 avenue, April 14.

Calendar
University Women's club meeting in Room 201, University Building, University of Alberta, Monday, 8 p.m., for constitution.
Edmonton Credit Union Society meeting in St. John's Ambulance Club room, 101 1/2 St., Monday, 7 p.m.
Capitol Temple No. 17, Pythian Sisters, meeting in 100th hall, Monday, 8 p.m.
Highlands United Church Women's society, 100th hall, Monday, 8 p.m.
St. Peter's Anglican Church Women's Auxiliary meeting parish hall, Monday, 8 p.m.
Twentieth Century Club meeting in Edmonton Labor Temple, Monday, 8 p.m.

Executive of Edmonton Diocese Board of Women's Auxiliary meeting committee room of Grand office Tuesday, 12:30 p.m.

Members of Royal Alexandra Hospital Alumni Association held St. Patrick's Day dance in nurses home recently, J. Kilgour was convener.

Visitors in Edmonton from Saskatoon this week include Mrs. B. Johnston, Mrs. L. Richardson, Mrs. Dorothy E. Tall and Mrs. G. Todd. They are at the Macdonald hotel.

Mr. and Mrs. Samuel Barrett, former residents of the city, have returned from Vancouver and will make their home here.

Eastwood Tennis Bowling Club will hold a whist drive at the community hall, Tuesday at 8:15 p.m.

Members of Riverside Community League will hold a whist drive at home in Riverside Hall, March 12, 8:15 p.m.

Westmont Community League League Auxiliary will hold a bridge and Westmont Community Hall, Monday, 8:30 p.m. Mrs. G. Macpeace and Mrs. R. Mosher will be convener.

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AN ACKNOWLEDGED LEADER among petit point workers in Canada is Mrs. Philip Jean of Edmonton. She is shown above in the living room at 11107 127 street working on a poppy in a floral print. Beside her is one of the outstanding examples of her skill—a five screen which doubles as a coffee table. The design, worked in delicate colors, is framed in rich walnut.

—Photo by Frank

SOCIAL AND PERSONAL St. Patrick's Day Tea Planned by Altar Society

St. John Evangelist Altar Society will hold St. Patrick's Day tea in parish hall, Sunday from 3 to 6 afternoon and 8:30 to 9:30 in evening. Mrs. T. H. Kelly, president, is convener. Mrs. G. T. Galaran, Mrs. C. D. Kelly, Mrs. T. P. Malone, Mrs. Lucien Maynard, Nellie O'Brien, Catherine McGrath, Mrs. P. P. Biello, Mrs. W. Schender, Mrs. J. Egan, Mrs. J. Connolly, Mrs. J. A. Gallant, and Mrs. P. J. Barbour will pour tea in afternoon. Mrs. D. Hall McCallum, Mrs. M. Dornell, Mrs. F. G. A. Makepeace and Mrs. L. H. Nuthall will pour during evening.

Canadian Daughters League No. 37 held their annual meeting recently. New officers installed were: Mrs. H. H. Numan, president, Mrs. Mary Rodgers, vice-president, Mrs. H. S. Kruse, second vice-president, Mrs. H. D. Tall, secretary, Mrs. A. Davey, treasurer, Mrs. W. Boulden, financial secretary, Mrs. D. Macdonald, convener, Mrs. W. Lamb, inside guard, and Mrs. D. McLean Smith, press.

Ladies Aid of St. Patrick's Church will hold a card party and social evening at Sacred Heart parish hall Wednesday at 8:15 p.m. Refreshments will be served. Mrs. G. Laidlaw convener a recent party at St. Patrick's school. Mrs. M. Gordon, Mrs. B. Brunette, Mrs. C. A. Kruse, J. Schurek and C. South were prize.

Mrs. G. Maurice Keithbridge is visiting in Edmonton for a short time. She is a guest at the Macdonald hotel.

Members of Eastwood Tennis Club will hold a whist drive at the community hall, Thursday at 8:15 p.m.

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Lady Jaycees Show Films

Films are being shown by members of Ladies Junior Chamber of Commerce at Edmonton Public Library. Films are supplied by department of extension for use of all clubs in city and are shown first Wednesday of each month.

Mrs. Richard Smith reported that number of letters sent to her have been received from 72 patients in General hospital.

Mrs. L. C. Land, president, called for more volunteers to staff mobile TB clinic.

Dinner meeting will be held March 31.

Novelty Sale At Art Museum

Colorful and different Easter novelties made by women of Edmonton Museum of Arts will be on sale at their Easter tea to be held at the museum Friday from 3 to 6 p.m.

Blown egg shells have been transformed with aid of paints, imitation hair and fancy hats into dainty ladies in the latest headgear, Eskimo, Chinese coolies and clowns. They perch atop paper cups filled with candy for Easter morning.

Really novel are the centerpieces of branches on which hang brightly colored birds made of peanuts but covered so skillfully with feathers they look like the real thing. Their branches are filled—not with eggs—but with jelly beans. On other branches are hung more fascinating characters in fancy clothes. Gingerbread houses and chickens complete the picture.

Also on display will be examples of Edmonton women's handicraft made and painted by a young Estonian and his wife who spent many years in a concentration camp and who are now living in Alberta.

Mrs. Philip Jean will exhibit more than 60 examples of her petit-point work. Mrs. Jean was recently given recognition by Dr. Ivan Crowell as one of the leading petit-point craftsmen in Canada.

In conjunction with the tea the Royal Canadian Academy Exhibition of painting good mothers. Included in the showing will be two pictures by Vincent, Alexander, governor-general of Canada.

Most Popular at Edmonton Weddings
"Dainty Maid" WEDDING CAKES

Made to order on short notice by Master Bakers

THE DAINTY CAKE BAKERY

Reduction on Machine Permits for One Week Monday to Monday inclusive March 15 to 22nd

A full machine permanent of long lasting, natural looking quality, complete with cut, shampoo and a smart finger nail. For one week

Each, \$5.00

Dial 9-12 for Appointment

EATON'S BEAUTY SALON, Second Floor, East

T. EATON & CO. LIMITED

Good Mother Instills Confidence, Say Experts

Some women are born mothers, others are not. Qualities and attitudes that make the difference between the two are things like selflessness, flexibility and the willingness to accept responsibility, according to Elizabeth Pope, psychologist, who tells what mothers have to say to the subject.

A good mother, experts agree, is a woman who instills in her children a sense of inner security, well-being and self-confidence that comes from knowing they are loved and respected.

"Little children require almost constant support and assurance from their mothers. Some women are frightened by the prospect of giving it. They feel as if they were themselves being asked to take their place as mother."

"The point at issue is not whether she works, but why she works. If her motive is to satisfy her own inner drive to dominate, she would make a poor mother in any case. So would the competitive type of woman who follows a career in order to prove to herself and the world that she's equal to men and superior to other women."

"Many women need an opportunity to function outside their homes. But the harsh truth is that society doesn't give many women a chance to combine children and outside activities."

"Few women can solve the double problem of finding part-time work and getting someone to take their place at home."

"The wife who is the good mother—the woman who faces this fact squarely and is grown-up enough to accept what may well be a bad compromise. Later, when her children need less of her time, she will work out a better solution."

"A woman who makes a good mother is a woman who is willing to let go of the role of protector, that of confidante or of friend by observing, as the occasion requires. That calls for flexibility and the ability to let go."

"Career women, too, necessarily make poor mothers, if they can compromise with the clock and split the day between home and office."

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Now... enjoy the convenience of charging your purchases... but take months to pay!

WALK-RITE REVOLVING CREDIT

NO DOWN PAYMENT! NO RED TAPE!

One Visit to the WALK-RITE Credit Office is all it Takes. After That Just Show Your Account Card When You Shop.

What is Revolving Credit?

A sound service that lets you buy what you want when you want it—(with 6 months to pay). Payment may be as low as \$5.00 per month or \$1.00 per week. There is a small credit charge for this service.

EXAMPLE:

WALK-RITE will extend to you Continuous credit up to

If you can pay each month

HOW REVOLVING CREDIT CAN HELP RESPONSIBLE PEOPLE OF MODERATE MEANS

It eliminates budget peaks. It removes the extra strain on the budget that is so often caused by...

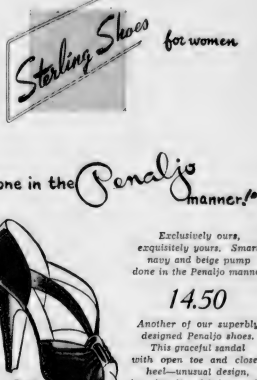
● Outfitting the family for a new season. ● Preparing for a new baby. ● Gift buying for special occasions. ● Preparing for vacation. ● Easter Shopping. ● And hundreds of other times that arise to upset the budget.

PLEASE REMEMBER — Your account does not have to be paid in full before making further purchases. Buy as you wish. There are no restrictions as to when you may buy on your Revolving Credit Account.

IN OTHER WORDS WALK-RITE REVOLVING CREDIT is a CONVENIENT PURCHASE ACCOUNT tailored to fit your own individual needs

WALK-RITE Edmontons Smart Store

10109 101st STREET



NOTICE To Creditors and Claimants

IN the Estate of NICHOLAS INCELL, late of the City of Edmonton, in the Province of Alberta, deceased.

NOTICE is hereby given that all persons having claims against the above named NICHOLAS INCELL, who died on the 10th day of January, 1915, are required to file with the undersigned a full statement of their claims, verified by oath, on or before the 25th day of March, 1915, at which time the same will be taken into consideration and the assets of the deceased among the parties entitled thereto, having regard only to the claims of which notice has been brought to their knowledge.

DATED this 10th day of March, 1915.

G. M. COLMAN,
Attorney at Law,
Provincial Building, Edmonton, Alberta.

Notice to Creditors and Claimants

IN the matter of WILLIAM DUNHAM, late of the City of Edmonton, in the Province of Alberta, deceased.

NOTICE is hereby given that all persons having claims against the above named WILLIAM DUNHAM, who died on the 25th day of December, 1914, are required to file with the undersigned a full statement of their claims, verified by oath, on or before the 25th day of March, 1915, at which time the same will be taken into consideration and the assets of the deceased among the parties entitled thereto, having regard only to the claims of which notice has been brought to their knowledge.

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DATED this 10th day of March, 1915.

CARLSON, ROSS, WILSON & WALLBRIDGE,
Barristers, Solicitors,
Donation Bank Chambers,
Edmonton, Alberta.

Notice to Creditors and Claimants

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DATED this 10th day of March, 1915.

DUNCAN, CHROSS & JOHNSON,
Solicitors for the Executors.

Notice to Creditors and Claimants

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GRANT & SEWARD,
Solicitors for the Executors.

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DATED this 10th day of March, 1915.

PERHAM, BURNETT & CO.,
Solicitors for the Executors.

Search Launched For Missing Plane

MILAN, Italy, March 13.—(AP)—United States search for the missing plane launched the Alps yesterday for an American four-engine plane reported missing with the crew of five.

The transport, believed engaged in commercial service, was said to have left Rome Thursday for Rome. It has not been heard from since.

Notice to Creditors and Claimants

IN the matter of the Estate of MARY THOMAS, late of the City of Edmonton, in the Province of Alberta, deceased.

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DATED this 10th day of March, 1915.

CORRETT & HARPER,
Attorneys at Law,
Provincial Building, Edmonton, Alberta.

Navigable Waters Protection Act

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NOTICE

IN the matter of the Estate of JOHN RANKIN, late of the City of Edmonton, in the Province of Alberta, deceased.

NOTICE is hereby given that all persons having claims against the above named JOHN RANKIN, who died on the 10th day of January, 1915, are required to file with the undersigned a full statement of their claims, verified by oath, on or before the 25th day of March, 1915, at which time the same will be taken into consideration and the assets of the deceased among the parties entitled thereto, having regard only to the claims of which notice has been brought to their knowledge.

DATED this 10th day of March, 1915.

GRANT & SEWARD,
Solicitors for the Executors.

U.S. to Continue Control of Rents

WASHINGTON, March 13.—(AP)—United States control of rents in commercial service, was said to have been continued Thursday for home. It has not been heard from since.

Auction Sales

By DON BALL AND ASSOCIATES
March 15th to 19th
Cattle and Horses, etc.
Monday, March 22nd at 2 p.m.
Mr. Albert O'Donnell, 25 miles east of Edmonton, has a fine lot of cattle and horses, etc., for sale.

Body of Third Fire Victim Found

MONCTON, N.B., March 13.—(CP)—Another body was found yesterday in the ruins of a three-story tenement building, destroyed in a fire on Monday night. The body was found in the ruins of a three-story tenement building, destroyed in a fire on Monday night.

Over 2,000 Brand New Canadians were born in RED CROSS Outpost Hospitals Last Year

JUST over twenty years ago, pioneers opening up new frontiers in Canada had no medical aid within reach. In case of accident or emergency, the nearest doctor was usually 100 miles or more away.

Today, a chain of 71 Red Cross Outpost Hospitals serve many isolated districts and form their only source of medical aid.

In an average year over 44,000 patients are treated in these hospitals, nearly 60,000 clinics are held, many thousands of children receive medical examinations, and over 2,000 babies are born.

This work is vital to Canada's development. It is one of the many "missions of mercy" you set out upon when you give to the Canadian Red Cross.

THE WORK OF MERCY NEVER ENDS

This Space Contributed By
EDMONTON'S GAS COMPANY

750 Hollanders Leave for Canada

ROTTERDAM, Holland, March 13.—(AP)—A party of 750 Hollanders, all of them farmers and farmers' families, left yesterday for Halifax aboard the 8,000-ton ship Koat Inten.

They are the first of 10,000 to emigrate to Canada from this year. The committee approved a bill to continue the modified control for one year, to March 31, 1915.

First of 10,000 Scheduled To Emigrate This Year

They are the first of 10,000 to emigrate to Canada from this year. The committee approved a bill to continue the modified control for one year, to March 31, 1915.

Restrictions on Jap Movements Lifted

OTTAWA, March 13.—(CP)—Restrictions on the movement of Japanese in all of Canada east of the Rockies have been lifted. Labor Minister Mitchell announced yesterday, but retaining restrictive legislation, requiring Japanese to obtain permits to enter British Columbia. They will remain in force until April, 1915.

94th Victim Leaps From 'Frisco Bridge

SAN FRANCISCO, March 13.—(AP)—Philip H. Sheridan, 31, leaped to death from the Golden Gate bridge Thursday night—94th victim from the 18-year-old span. The San Francisco Chronicle identified him as a grandson of the American civil war figure, Gen. Philip H. Sheridan.

FREAK MISHAP CAUSES DEATH

OAKLAND, Calif., March 13.—(AP)—Mrs. Hannah Dalton, 35, stepped on a match on the tile floor of her bathroom. The match exploded and fired a piece of pottery. The piece struck her head. She died yesterday of body burns.

Renown Electric & Equipment Co.

7904 14th Street
Kohler Lighting Fixtures, Sheppard Diesel Lighting Plants, Electrical Parts and Appliances, Motor and Generator Building

Announcement

THE
**North Edmonton Branch
OF
The Royal Bank of Canada**

Is now Located in New Modern Premises at
12751 FORT ROAD
Opposite the Post Office

Police Calls Free

LACON, Niagara.—(CP)—N.L. girl's first emergency police service—phone Laps 66—has proved its worth in its first week of operation.

FARMERS:

You can now enjoy modern city conveniences. Call in for a free demonstration of the Kohler or Sheppard Diesel, 110 volt, battery-less electric light plants. Or phone or write for free demonstration on your farm, at no obligation.

SPECIAL

Large oil heater to clear at cost!

Renown Electric & Equipment Co.

7904 14th Street
Kohler Lighting Fixtures, Sheppard Diesel Lighting Plants, Electrical Parts and Appliances, Motor and Generator Building

Announcement

THE
**North Edmonton Branch
OF
The Royal Bank of Canada**

Is now Located in New Modern Premises at
12751 FORT ROAD
Opposite the Post Office

GOLF CLUBS

50 second-hand recreational woods and iron-wooden ladies. Reasonable. Box 254. Edm.

WESTERN ARMS AND REPAIRS

1121-1123 1st Ave. S. W. 2038
"SPORTING" Goods, Hardware, Trap Guns, Gunsmiths, Prospecting and Pick-Ups. Call 1012 1st St. 2038

GARDEN SUPPLIES (38)

WELL rooted name plants. All year plants for 10¢. Good condition. 1121-1123 1st Ave. S. W. 2038
WELL rooted name plants. All year plants for 10¢. Good condition. 1121-1123 1st Ave. S. W. 2038

STORE, Office Equipment (39)

DESKS
EXECUTIVE type, golden oak. Lin. 1012 1st St. 2038
"WASHINGTON" typewriter. Typewriter number 10 for sale. Good condition. 1121-1123 1st Ave. S. W. 2038
"STENOGRAPHER" typewriter. Typewriter number 10 for sale. Good condition. 1121-1123 1st Ave. S. W. 2038

BUTCHERIES (40)

We built business houses and show-rooms and equip with Electric Refrigerators. Call 1012 1st St. 2038
"STENOGRAPHER" typewriter. Typewriter number 10 for sale. Good condition. 1121-1123 1st Ave. S. W. 2038

MISCELLANEOUS (41)

CHILDREN'S full size solid model airplane kit. Large and small 10¢. 1121-1123 1st Ave. S. W. 2038
WALL-MOUNTED metal turning lathe. Box 254. Edm.

INDUSTRIAL GUARDED EVERY

Work done and built
SOLAR LIGHTS
At leading drug and department stores. Call 1012 1st St. 2038
"WASHINGTON" typewriter. Typewriter number 10 for sale. Good condition. 1121-1123 1st Ave. S. W. 2038

Western Hardware

1121-1123 1st Ave. S. W. 2038
"WASHINGTON" typewriter. Typewriter number 10 for sale. Good condition. 1121-1123 1st Ave. S. W. 2038

FUR ANIMALS, FURS (40B)

WE BUY
HIDES—FURS
RORSE RATS
Highest Cash Prices—Ship To Us
Haltford Hides and Fur Co. Ltd.
1060 105 Ave. S. W. 2038

FARMERS' MARKET

MACHINERY (42)
"WANTED" work for new 7' 12" 14" 16" 18" 20" 22" 24" 26" 28" 30" 32" 34" 36" 38" 40" 42" 44" 46" 48" 50" 52" 54" 56" 58" 60" 62" 64" 66" 68" 70" 72" 74" 76" 78" 80" 82" 84" 86" 88" 90" 92" 94" 96" 98" 100" 102" 104" 106" 108" 110" 112" 114" 116" 118" 120" 122" 124" 126" 128" 130" 132" 134" 136" 138" 140" 142" 144" 146" 148" 150" 152" 154" 156" 158" 160" 162" 164" 166" 168" 170" 172" 174" 176" 178" 180" 182" 184" 186" 188" 190" 192" 194" 196" 198" 200" 202" 204" 206" 208" 210" 212" 214" 216" 218" 220" 222" 224" 226" 228" 230" 232" 234" 236" 238" 240" 242" 244" 246" 248" 250" 252" 254" 256" 258" 260" 262" 264" 266" 268" 270" 272" 274" 276" 278" 280" 282" 284" 286" 288" 290" 292" 294" 296" 298" 300" 302" 304" 306" 308" 310" 312" 314" 316" 318" 320" 322" 324" 326" 328" 330" 332" 334" 336" 338" 340" 342" 344" 346" 348" 350" 352" 354" 356" 358" 360" 362" 364" 366" 368" 370" 372" 374" 376" 378" 380" 382" 384" 386" 388" 390" 392" 394" 396" 398" 400" 402" 404" 406" 408" 410" 412" 414" 416" 418" 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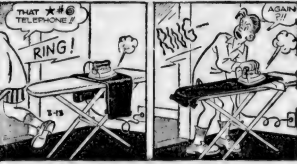
MOON MULLINS—



SUPERMAN—



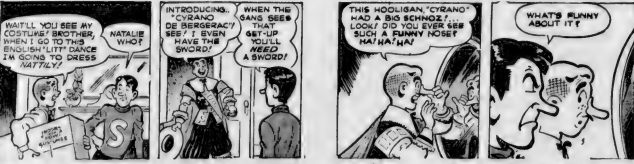
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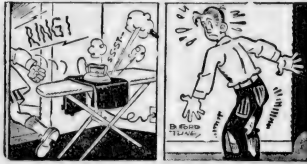
By Willard



By Jerry Siegel and Joe Shuster



By Buford Tume



By King



By Montana



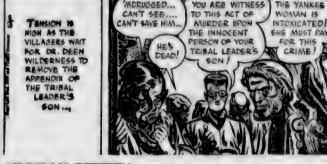
By Merrill Blosser



By Alex Raymond



By Ernie Bushmiller



ORPHAN ANNIE—



ALLEY OOP—



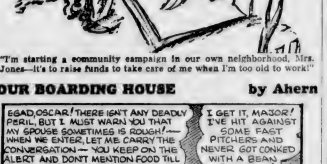
SMITTY—



SIDE GLANCES



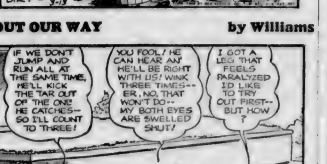
OUR BOARDING HOUSE



OUT OUR WAY



IF WE DON'T



ON, DEAR—



By Harold Gray



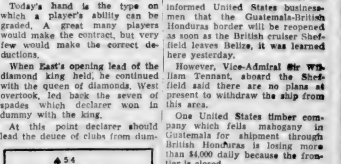
By V. T. Hamlin



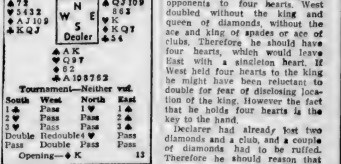
By Berndt



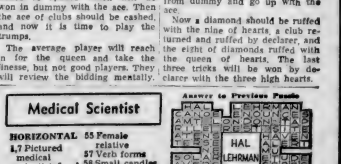
BRIDGE



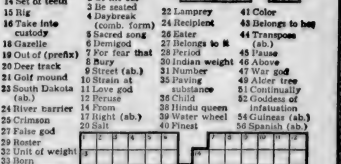
British Cruiser



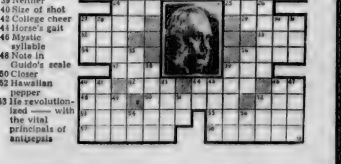
Medical Scientist



HAL LEHMAN



HAL LEHMAN





HER EXCELLENCY the Viscountess Alexander shows interest in the work of a pupil at the Mackay Institute School for the Deaf, in Montreal, which she visited recently. Miss Winnifred Cory, a teacher, is at extreme left, while Mrs. Robert Loring, president of the institute, and M. S. Blanchard, principal of the school, are at right.

Crews of Ships Are Paid Off In Strike Tie-Up

HALIFAX, March 13.—(CP)—Crews of two of the eight Canadian

deep-sea vessels stalled here by the strike of their crews have been paid off and the ship's articles closed out. It was learned yesterday.

The action followed attempts by the shipowners last week to clear the Seaside and the Yarmouth County.

Several members of the crew of the Seaside face charges of disobeying the captain's order to cast off and will stand trial Monday. Four other crew members of their ship were acquitted on similar charges yesterday.

Two seamen of the Yarmouth County were found guilty earlier this week of refusing to obey the command of their master and were sentenced to seven days in jail.

More than 2,500,000 copies have been written and copyrighted in the last 30 years.

Separate Houses For Farm Workers Urged in Ontario

TORONTO, March 12.—(CP)—Recommendations that the government

invest "many millions more" in the province's agricultural industry and settle farm workers in separate low-cost housing units were advanced in a brief presented today to Premier Dewar and his cabinet by the Ontario Federation of Agriculture.

The brief suggested the provincial government consider social and economic advantages of settlement of the greatest number of farm workers in separate houses.

"Many good farms are being operated inefficiently because of a reluctance to take extra help into homes,"

Britain May Yet Be Ruler of Seas

Great Blueprint for Atomic Age Fleet May Be in the Making

By Ronald MacLarkin

LONDON, March 13.—(Reuters)—Many British naval experts believe that behind the screen of recent parliamentary storms and government reluctance on the apparent decline of the Royal Navy, Britain is working on a great blueprint by which she will again become mistress of the seas in the atomic age.

Protests by the opposition Conservative party have been sharp on recent decisions to scrap capital ships. The government has consistently refused, however, to provide figures on Britain's present naval strength and has been equally secretive about future plans.

ESTIMATE PUBLISHED
The Navy, magazine of the alert Navy League, published this estimate of present naval strength: battleships, nil; aircraft carriers, two; cruisers, 11; destroyers, four with Home Fleet, 24-32 in Mediterranean and Pacific; submarines, 12 sloops, four frigates, 10.

The Navy League says angrily: "The British Navy today is completely powerless to maintain the national prestige, or to protect in any way the national home."

Winston Churchill, Britain's war time prime minister and former first lord of the Admiralty, has not out of the navy. His recent speech in the present assembly has been interpreted as a warning to the government to maintain the navy.

The only slightest allowed have come from the admiralty itself. In the month of November, Mr. Ford, engineer-in-chief of the fleet, told correspondents of experiments

LOTS OF SMOKE, BUT NARY A FIRE

WINNIPEG, March 13.—(CP)—

"That saying, 'Where there's smoke, there's a fire' didn't hold up yesterday.

Occupants of a downtown residence smelling smoke coming from upstairs rooms, hurried in an alarm. Firemen ran into the house and found plenty of smoke but no fire.

The mystery was solved when it was found that the smoke was being blown into the house through an open window from the chimney of a nearby dwelling.

installing a gas turbine engine in a motor bus.

"We cannot tell where this invention is going to lead us, but we feel that it may be the start of a new era, certainly not a bad one."

THE NEXT STEP
Next step, it is understood, will be to install gas turbines in a destroyer. Such a development, applied to an entire fleet, would remove the navy's great dependence on oil—a headache in war, and a headache in peace.

Financial crisis of today when oil means dollars.

NOISE-MAKING BULL OUT, COURT DECIDES

OTTAWA, Ill., March 13.—(AP)—The Illinois

appeal court says Farmer Henry Facely, Jr., must not try to enjoy his aged mother Rosa, from his home by using a noise-making bull, an electric fence and other devices designed to annoy her.

The decision, announced Thursday upheld a lower court injunction issued in 1946. The decision said that

Tied a bull to a tree near the house, attached a milk can to the tail "so that when the bull butted the can, terrific noises would result."

Placed an electric fence across the driveway, "so that his unsuspecting mother might receive a sudden shock."

Chased the chickens from the chicken house and placed iron pipes in the weeds nearby, "so that his mother would stumble and fall over them."

Tax Exemptions Of CPR Assailed
WINNIPEG, March 13.—(CP)—G. S. Thorvaldson (PC—Winnipeg) told the legislature that perpetual tax exemption privileges granted the C.P.R. in the Pacific Railway Act of 1906 by the city of Winnipeg were contrary to present-day public policy.

Moving second reading of a bill to repeal the 1981 city council by-law, Mr. Thorvaldson said that perpetual rights and privileges had been given the Hudson's Bay Company to a charter granted in 1670 but subsequently the company "in its good sense voluntarily and without compensation gave up some of them."

Mr. Thorvaldson said Winnipeg had a population of 6,000 when the by-law was passed. There had been a referendum and only 131 persons voted, 130 for and one against.

What says legal or moral did 130 people in 1981 and members of the council at that day, have to bind their successors and descendants forever, to give this sort of privilege in perpetuity?

Union Treasurer Sued in Ontario
TORONTO, March 13.—(CP)—A damage action against W. T. Burford of Ottawa, former secretary-treasurer of the Canadian Federation of Labor and publisher of the Labor Review, started yesterday in assize court. It accused him of converting between \$50,000 and \$250,000 of the Federation's money to his own use.

Complaints were Ernest Smith of Toronto, CFL general representative, and Thomas Case of Kirkland Lake, Ont., member of the CFL executive and of the Canadian Nine Workers' Union.

Headed by Allan Meikle of Winnipeg, the CFL is delisted in its constitution as "a fraternity of autonomous all-Canadian union" and claims a membership of 500,000.

The plaintiffs also accused Burford of obtaining "large donations of money by means of solicitors for the Labor Review for which he had not accounted" and with holding "the monies secured by these means in one bank account instead of operating separate accounts. They also charged misrepresentation and libel.



THE KEYS TO THE CITY and the first Free Woman of Ottawa are conferred on Barbara Ann by Mayor Stanley Lewis. "But it doesn't mean," he jovially warned, "that you can drive through a stop light."

Coal Miners' Fight Looms Over Welfare

By Clyde Blackburn

WASHINGTON, March 13.—(CP)—John L. Lewis, president of the United Mine Workers of America, yesterday

advised his officers in the bituminous areas that he is going to fight it out with the operators over his pension and welfare fund demand.

To those who attended a Lewis press conference it seemed possible he is prepared, if necessary, to bring about a work stoppage over an alleged failure of operators to live up to pension fund agreement of last year.

Lewis told reporters the quarrel would not involve Canadian members of the union nor members employed in the anthracite mines.

Lewis addressed a letter to all officers and members of union locals in the United States, bluntly stating that he was ready to discuss the subject and be ready.

WORK PLEDGE CAUSE
The contract signed last July and called by the UMW as the finest ever obtained in the coal fields, carries a clause pledging the miners to work only as long as they are "able and willing." Lewis pointed that out at a press conference.

Otherwise the busy-brooded miners' leader was careful to withhold any clue as to what might happen in the near future.

The miners' contract sets up a welfare and retirement fund, financed from a 3-cent royalty on each ton of coal mined. All of this money, piling up at the rate of \$60,000,000 a year, is going into the bank untouched, Lewis said.

Lewis is seeking a pension of \$100 a month for miners over 60 years of age and with 20 years' service.

Why this substance causes cancer is not known. When the mothers had been injected, many of their young developed cancer. Sometimes one of these baby mice showed a cancer within a few days after birth. Sometimes not for weeks.

But mostly the young mice had cancers much earlier than those whose mothers had not received the cancer-making injection.

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American Shot By Red With Dum-Dum Slug

WASHINGTON, March 13.—(AP)—

A Russian entry sent an outlawed "dum dum" bullet smashing into the arm of a fallen and clubbed Russian soldier in Vienna Sunday, the American commander there reported last night.

The American, Mr. Jack Grunden, was attacked and hurled to the ground by another Russian, 11-424, Geoffrey Keyes said, and then was beaten and shot with "a rifle bullet of the explosive dum dum type."

Such ammunition—which expands when it strikes—was outlawed in an 1890 agreement signed by Russia and virtually all other major powers.

SOVIET VERSION
The Soviet version of the Vienna shooting, Keyes said, was "a complete distortion of the facts." A Russian version said three drunk American soldiers tried to disarm the guard at Soviet headquarters and one of them struck the Russian with a bottle in the fight that followed. The Soviet entry then shot the American in the arm.

But Keyes said in his report that Grunden and two other United States soldiers were attacked without reason while waiting at the hotel with three Austrian girls.

The American general said a preliminary protest has been made to the Soviet commander in the area.

ference. Otherwise the busy-brooded miners' leader was careful to withhold any clue as to what might happen in the near future.

The miners' contract sets up a welfare and retirement fund, financed from a 3-cent royalty on each ton of coal mined. All of this money, piling up at the rate of \$60,000,000 a year, is going into the bank untouched, Lewis said.

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THEY'RE HEALTHY, WEALTHY and WISE!



Sound-cable instruction lends realism to the study of tactics

they are in the NEW CANADIAN ARMY!

Healthy! They are physically fit these soldiers... they had to be to pass cadet examinations... and they KEEP fit. They are well-fed and housed... given physical training under experts... provided with varied recreation... and at all times given free medical and dental care.

Wealthy! Yes! They really are wealthy... in many ways. Not only medical and dental care is free for these top-flight Canadians. Their food, clothing, recreation and training are all FREE! They have generous leaves with pay... they see new places... they have security in their chosen career AND a pension awaiting them at the end of their service!

Wise! Of course they are wise! Each has been trained in some special skill... under expert instructors... with modern, scientific equipment. They are wise in another way too! They have learned that their service in Canada's New Army brings with it a sense of pride in the kind of job they are doing... a feeling that they are making a vital contribution to the welfare and future of Canada.

When you are seventeen and want a career with a plus, call at your local recruiting centre or nearby armory and obtain further details.

Canada's Future is Your Future

Join the Canadian Army Active Force NOW!

There's the RESERVE

For those who wish to serve in the reserve, call at your local recruiting centre or nearby armory and obtain further details.

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Monday, March 15th

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Opportunity at EATON'S For Monday's Shopping

Featuring a Store-Wide Opportunity Day

MARCH 15th Watch For Specials

at Door Opening (9:30 a.m.), 10:30 a.m. and 3:00 p.m.

ONE DAY ONLY

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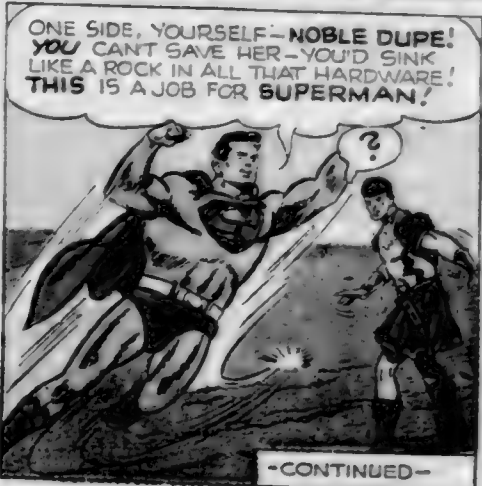
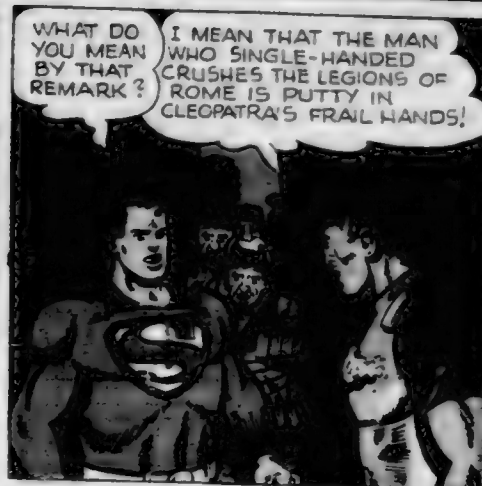
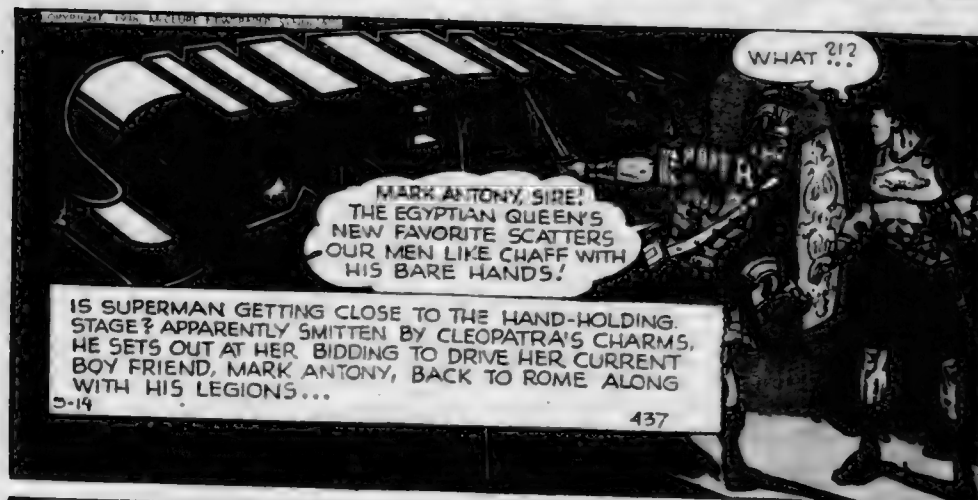
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Edmonton Bulletin

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RIPLEY'S "BELIEVE IT OR NOT"—Daily Feature

Ripley

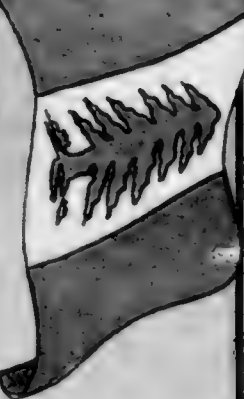
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Believe It or Not!



WAS ROYAL CUPBEARER, KNIGHT AND GENTLEMAN OF THE BEDCHAMBER, CHIEF JUSTICE IN EYRE, EARL OF COVENTRY, MASTER OF THE KINGS BENCH OFFICE, COMMISSIONER FOR THE OFFICE OF EARL MARSHAL, LORD LIEUTENANT OF THE COUNTY OF BUCKINGHAM, HIGH STEWARD OF HAMPTON COURT, BARON WHADDON OF WHADDON, VISCOUNT VILLIERS, EARL OF BUCKINGHAM, PRIVY COUNSELLOR, COUNSELLOR FOR SCOTLAND, MARQUESS OF BUCKINGHAM, HIGH STEWARD OF WESTMINSTER, LORD HIGH ADMIRAL, CHIEF JUSTICE IN EYRE OF ALL THE PARKS AND FORESTS, HIGH STEWARD OF WINDSOR, CHIEF COMMISSIONER OF WAR, GENERAL OF THE FLEET AND ARMY, LORD HIGH CONSTABLE, AMBASSADOR EXTRAORDINARY TO PARIS, AMBASSADOR AT THE HAGUE, LORD LIEUTENANT OF THE COUNTIES OF KENT AND MIDDLESEX, CHANCELLOR OF THE UNIVERSITY OF CAMBRIDGE, LORD WARDEN OF THE CINQUE PORTS, Etc.

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BUTTER WAS SOLD BY THE YARD (ENCASED IN SKINS) IN SPAIN IN THE 18th CENTURY

NASTURTIUM MEANS: "PAIN IN THE NOSE" So Called for its Pungency.



FOR THE LAST 548 YEARS ALL KOREAN BRIDES HAVE BEEN OBLIGED TO PRETEND TO BE DUMB AND BLIND ON THEIR WEDDING DAY

BY ORDER OF KING HETAI JONG WHO IN 1490 WAS THE FATHER OF A DAUGHTER BORN MUTE AND BLIND,



5-15

Follow the Adventures of DICK TRACY Daily



THE MYSTERY OF THE BROKEN STREET LIGHT HAS BROUGHT DICK TRACY AND THE CRIME STOPPERS TO THE POWER COMPANY REPAIR DEPARTMENT.

THOSE LIGHTS ARE BROKEN BY KIDS WITH B-B GUNS, TRACY. IT CAN'T BE ANYTHING ELSE.



AS SUPERINTENDENT OF THE POWER COMPANY, MR. TRACY, I'M EXTREMELY INTERESTED IN YOUR SOLVING THIS STREET LIGHT BREAKAGE — ALSO "WHY."



WE'LL GET TO THE "WHY" AFTER WE'VE DISCOVERED THE "WHO" AND THE "HOW."

I TOLD YOU BOYS I'D FOUND THIS LITTLE PIECE OF COPPER UNDER ONE OF THE BROKEN STREET LAMPS. I'M SURE IT'S PART OF A .22 RIFLE CARTRIDGE CASE.



AND SAY! THAT MAINTENANCE MAN HAD A .22 RIFLE. I SAW IT IN THE STOREROOM. I DIDN'T LIKE HIS LOOKS, EITHER.



YEAH! HE SAID HE USED IT TO SHOOT RATS IN THE POWERHOUSE GARAGE.

HOW COULD HE USE A .22 BULLET TO BREAK STREET LIGHTS, UNLESS HE FIRED IT FROM A RIFLE? AND WHY WOULD HE DO IT? — FOR A SIGNAL?



I'VE GOT A THEORY, JUNIOR. WE THREE ARE GOING TO TRY AN EXPERIMENT.

I'M TAKING ONE OF THESE .22 BULLETS AND I WANT YOU TO TAKE THAT EXTENSION CORD, JUNIOR. WE'RE GOING TO THE OUTDOOR GUN RANGE BACK OF HEADQUARTERS.



THAT'S IT. WE'LL KEEP THE SWITCH BUTTON BACK OF THE SANDBAGS AND THE BULB END OF THE CORD OVER THERE.



USING A PIECE OF TRANSPARENT STICKY TAPE WE'LL FASTEN THIS RIM-FIRE CARTRIDGE TO THE LIGHT BULB.

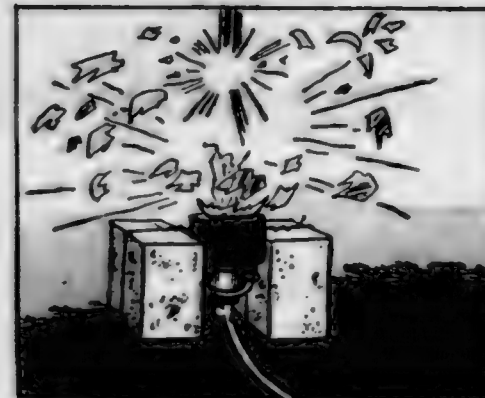


FIFTEEN MINUTES LATER

THAT'S ONLY A 150 WATT BULB. IMAGINE HOW MUCH HOTTER A LARGE STREET LAMP BULB WOULD BE.



BUT, GOSH, TRACY, NOTHING HAPPENS.



THE HEAT DID IT! 18 MINUTES AFTER THE LIGHT WAS TURNED ON, CARTRIDGE CASE IS TORN TO PIECES — BULB SHATTERED.



BOYS, NOW WE KNOW HOW THE MAINTENANCE MAN BREAKS THE STREET LIGHTS! NEXT, WE MUST FIND OUT WHY.

MRS. VOLTS, DANNY'S ON THE PHONE. WHAT! I TOLD HIM NOT TO CONTACT ME. IT'S TOO RISKY! OH-WELL—



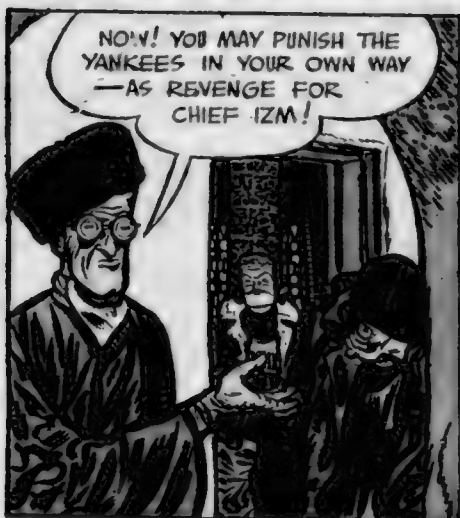
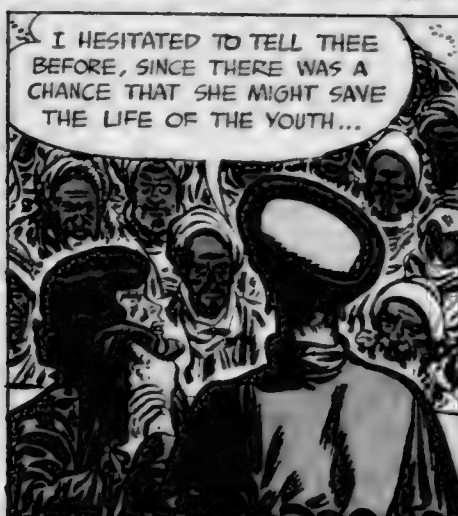
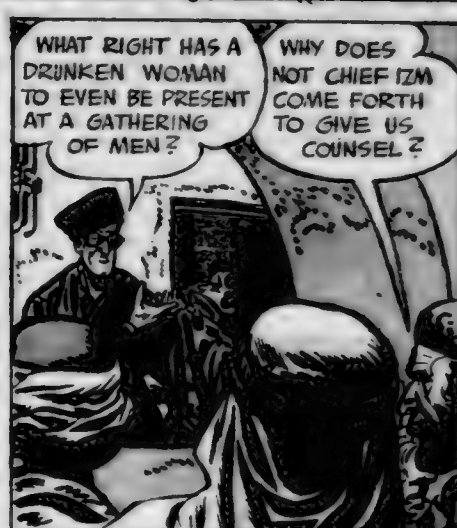
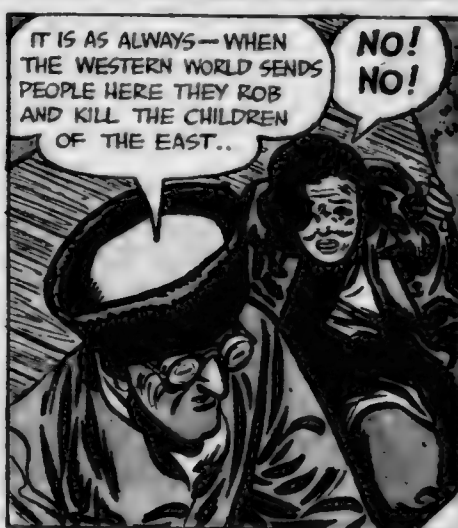
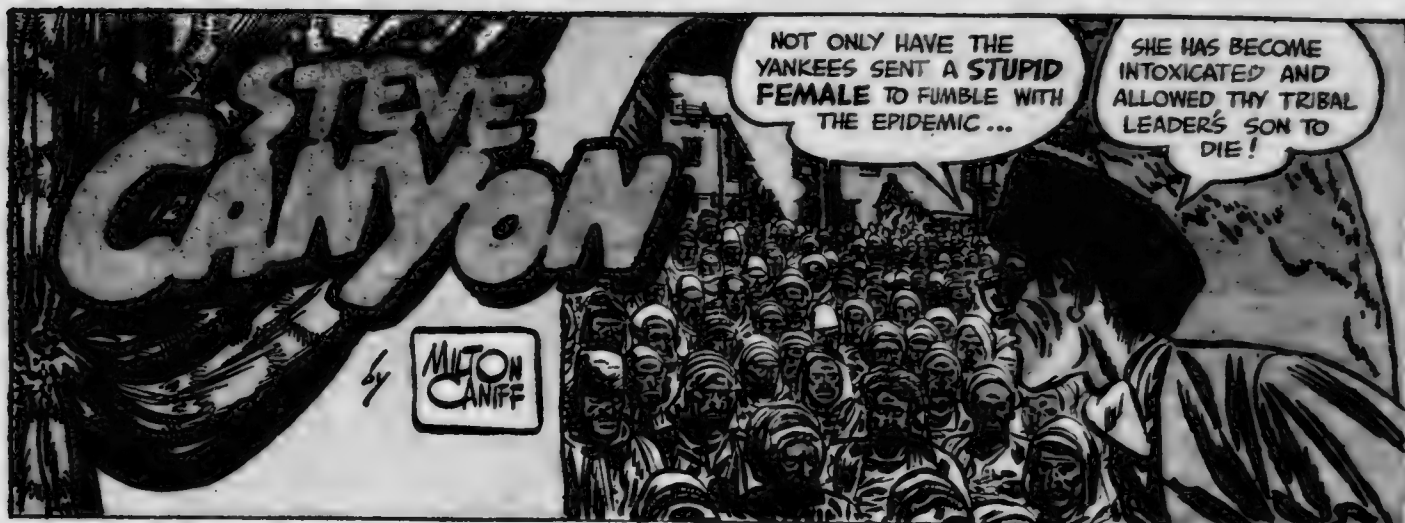
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OUR BOARDING HOUSE

MAJOR HOOPLE



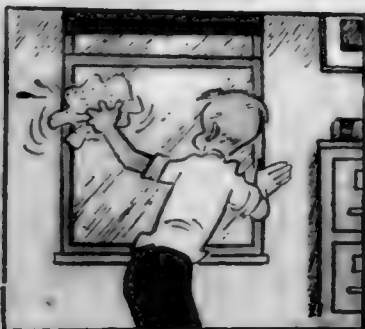
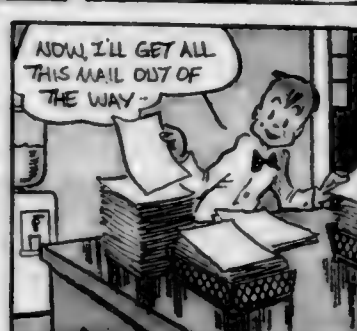
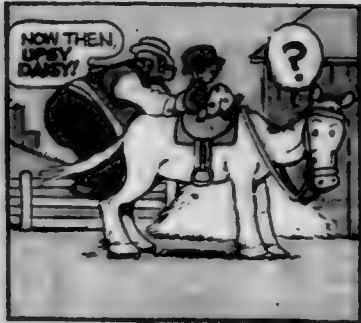
OUT OUR WAY

The Willets

By Williams



Laugh With Moon Mullins Every Week-Day



SMITTY and The Boss—Daily in The Bulletin

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Cakes

RED DEVIL'S FOOD CAKE

1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 tbsps. cocoa
1 tsp. red coloring
2 tbsps. hot coffee
2 cups flour
1 tsp. salt
1 tsp. soda
1 cup sour milk or butter-milk
1 tsp. vanilla

Cream shortening, sugar and well-beaten eggs. Mix cocoa, red coloring and hot coffee, form paste, blend to other mixture. Sift dry ingredients. Add to cream mixture with milk and vanilla.

JOE'S DOUBLE FUDGE CAKE

1/2 cup shortening
1 1/2 cups sugar
2 eggs
1/2 tsp. salt
1 tsp. vanilla
2 sqs. chocolate
1 cup sour or buttermilk
1 1/2 cups flour
1 tsp. soda

Blend shortening sugar, salt and vanilla. Add melted chocolate, beat well. Sift flour and soda, add to chocolate mixture alternately with sour milk. Bake in 2 layers, cover with your favorite chocolate icing, 350 degrees, 30 to 35 minutes.

CHOCOLATE CAKE

1 1/2 cups granulated sugar
1/2 cup butter or shortening,
yolks 3 eggs well beaten
(beat whites separately and add last),
2 cups pastry flour
2 squares chocolate melted
1 tsp. baking soda
3/4 cup milk

Cream shortening and sugar well, add beaten egg yolks. Dissolve soda in milk, add flour and milk and beat well; add egg whites, and last melted chocolate mixture.

ORANGE DATE CAKE

1 cup chopped dates
1 tsp. soda
1 cup boiling water (pour over dates and let cool)
1 cup sugar
1/2 cup shortening
1 whole orange grated
1 egg
1 tsp. baking powder
2 cups flour
1/2 tsp. salt

Bake 1/2 hour, temperature 350. Caramel Icing: Four tbsps. brown sugar, 3 tbsps. flour, 1 tsp. butter, 1 tsp. vanilla. Add enough milk to spread good.

CINNAMON TOAST

1 tbsp. corn syrup
1 tsp. butter
1/2 tsp. cinnamon

Mix well and spread on hot toast. (For 2 slices). Cut toast into 1-inch fingers and serve immediately. Serve with hot cocoa.

MRS. THORNTON'S NUT SNACK

2 eggs
1/4 lb. butter
1/4 lb. shortening
1/2 cup sugar
1 tsp. baking powder
1/2 tsp. salt
1 1/2 cups flour (sifted)

Bottom layer: Cream butter and shortening, add sugar and beat then add egg yolks and beat. Add flour, baking powder and salt sifted together. Put in greased pan. Top layer: 2 egg whites beaten stiff, add 1 cup brown sugar, 1/2 tsp. vanilla, and 1 cup chopped nuts. Bake in slow oven until well browned, leave in pan to cool; cut in fingers.



Raw Vegetable Platter Perks Up Appetites

Everybody enjoys a dish of radish roses, celery curls, cucumber wheels and other summery novelties as the first course of a hot day dinner.

To make:

CAULIFLOWER FLOWERETTES
Wash carefully by running under cold water; then separate raw cauliflower into flowerettes. Chill in salted ice water until crisp.

CARROT CURLS

Wash and scrape tender young carrots. Using an apple corer, shave off thin pieces lengthwise. Curl each piece around your finger and drop into ice water.

CARROT STRAWS

Wash, scrape tender young carrots and cut in quarters, then cut in narrow strips about 3 inches long. Cover with damp cloth and chill in refrigerator.

SURPRISE COOKIES

1/2 cup of shortening or butter
1 egg
1 package of butterscotch pudding
Add 1/2 cup sugar
1 cup flour
1 cup oats
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla and salt.

Put pudding powder in bowl, add sugar, blend, then add shortening mix until creamed, then add egg mix, add oats, then flour sifted with salt, soda and tartar. When mixed roll into small balls and press down with a fork. Bake in moderate oven.

Lemon Snow Pudding

1 1/2 tablespoons granulated gelatine
1/2 cup water
1 cup boiling water
1/2 cup sugar
1/2 cup lemon juice
3 egg whites, beaten
Soft custard

Soak the gelatine in the cold water for 5 minutes, then pour over the boiling water and stir until dissolved, then add lemon juice and sugar. When this is cool and just about to congeal, fold in the 3 egg whites stiffly beaten, and allow to chill and set—preferably in stemmed glass dishes. When ready to serve pour over.

CUCUMBER WHEELS

Peel cucumber; using a four-tined fork, score the cucumber lengthwise, then cut in thin slices. Chill in ice water to crisp.

RADISH ROSES

Select firm rather-long radishes with unwilted leaves. Wash thoroughly and cut tops, leaving about 1 inch of stem on each. With a thin, sharp knife, cut thin slices lengthwise almost through the radish. Chill in ice water.

CELERY HEARTS

Wash celery carefully. Remove outer stalk and save for salads or use in cooking. Trim root end and cut to an oval shape. Cut through in thirds or quarters. Crisp in ice water.

For hot day luncheons, serve a reviving minted fruit salad.

MINTED FRUIT SALAD

3/4 cup diced cantaloupe
1/4 cup cubed oranges
1/4 cup diced fresh pineapple
1/4 cup sliced bananas
1/4 cup marshmallows, quartered
2 tbsps. sugar
1 cup gingerale
1/2 cup lemon juice
1 bunch mint, minced, watercress, mint sprigs.

Lightly toss together cantaloupe, oranges, pineapple, bananas, marshmallows and sugar. Add raisins and chill in refrigerator. To serve, drain off liquid, lightly mix mint into fruits and serve on watercress. Garnish with sprigs of mint.

SCALLIONS

Wash well, trim green stalks. Peel onion if skin is loose or shrivelled and chill in ice water.

BERTHA BURDICK'S BROWN SUGAR COOKIES

1 1/2 cups brown sugar
1/2 cup lard
2 eggs
1 tsp. vanilla
1 tsp. salt
4 cups flour
1 tsp. soda
3 tsp. baking powder
1/2 cup molasses with water then 1/2 cup of top milk
1 cup chopped raisins.

Cream sugar and lard. If sugar is lumpy roll it first, add eggs to sugar and lard and beat well; add vanilla and salt, then alternately molasses, water and milk; add flour, baking powder and soda sifted together and raisins. Stir batter well. Drop by spoonfuls on greased cookie pan. Flatten out thin and sprinkle with chopped nut meats. Bake in moderate hot oven 375 deg. F. about 12 minutes.

ORANGE PIE FILLING

Juice and rind of 2 oranges, 2 or 3 egg yolks, 1/2 cup of white sugar, a pinch of salt, a tsp. of butter if desired. Thicken with corn starch. Put egg white on top and put in oven to brown.

Biscuits

DATE MUFFINS

1/3 cup butter
1/4 cup sugar
3/4 cup milk
2 cups flour
2 tbsps. baking powder
1/2 tsp. salt
1 egg
1/2 lb. dates

Cream butter, add sugar gradually and dates chopped fine. Mix well together then add beaten egg. Sift flour, salt, baking powder, twice. Add to first mixture alternately with milk. Bake in greased muffin tins 20-25 minutes in hot oven, 400 deg. F.

WELSH RAREBIT WITH BEER

1/4 tsp. mustard
1/4 tsp. salt, few grains cayenne
3/4 cup light beer
1/2 lb. cheese cut in pieces
1 egg beaten
4 thin slices dry toast

Mix the seasonings in top double boiler, stir in beer and cheese, stir over boiling water until cheese is melted. Add egg and continue stirring just until the mixture thickens slightly. Pour the rarebit at once over toast on hot plates and serve.



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Children's Dessert Can Please Entire Family

Desserts made for the youngest members of the family can also please the grown ups. Light, wholesome and flavorful, these all-family desserts are ideal for hot weather.

The Cocoa Blancmange recipe given here features the new quick method developed for and with unflavored gelatin. All the ingredients, except the vanilla, are combined in a single saucepan and then heated over medium heat, until the gelatin is dissolved. It saves dishwashing because there are fewer dishes used in the process of preparation.

Cocoa Blancmange (Serves 4)

One envelope speed-up gelatin, 3 tablespoons breakfast cocoa, ¼ cup sugar, dash of salt, 1½ cups milk, ¼ cup light cream, ½ teaspoon vanilla.

Combine gelatin, cocoa, sugar and salt in saucepan. Add milk and cream and place over medium

heat until gelatin is dissolved, stirring constantly—about 2 or 3 minutes. (Do not boil). Add vanilla. Chill, stirring occasionally. When slightly thickened, turn into sherbet glasses or individual molds. Chill until firm. Serve plain or with cream.

Peach Sherbet (Serves 2)

One can strained peaches or pears, 1 teaspoon lemon juice, 3 tablespoons confectioners' sugar, 1 egg white.

Combine the strained peaches

or pears, lemon juice and sugar. Freeze to a mush stage. Fold in stiffly beaten egg white. Complete freezing and serve.

Ice Cream Tricks

Fill refrigerator tray with vanilla ice cream. Cut wavy channels in cream and fill with 2 cans baby fruit. Return to freezer.

Quick Sauce

Combine 1 can strained fruit, 1 teaspoon lemon juice and 1 tablespoon sugar. Heat until sugar is dissolved. Serve over ice cream puddings.

Marshmallow Icing

4 tablespoons corn syrup and the white of one egg

Place syrup and white of egg on top of double boiler and beat with an egg beater 7 minutes ready to spread on cakes.

Fluffy Orange Sauce

Combine:

1 egg yolk

½ cup powdered sugar

Add and blend well:

3 tablespoons orange juice

¼ teaspoon grated orange rind

Fold in:

½ cup cream, whipped

If desired add 2 tablespoons each minced candied orange peel and chopped nuts. This sauce is excellent, however, without this addition. Makes about 1½ cups sauce.

Kitchen Hints

TO TEST FRESH EGGS

A fresh egg when placed in a glass of water will drop to the bottom, a stale egg will rise to the top of the water.

Try to cook eggs just below the boiling point of water. Boiling eggs destroys much flavor of their food value and makes them tough and difficult to digest.

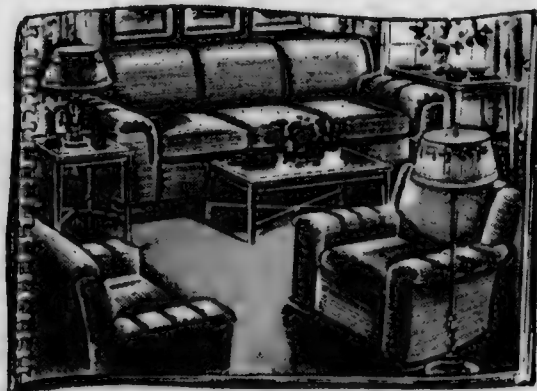
STUFFING SQUABS

The delicate flavor of squabs may be brought out by adding a few tablespoons of orange juice to the stuffing. If squabs are broiled or roasted two tablespoons of orange juice and the grated rind of the orange to the gravy.



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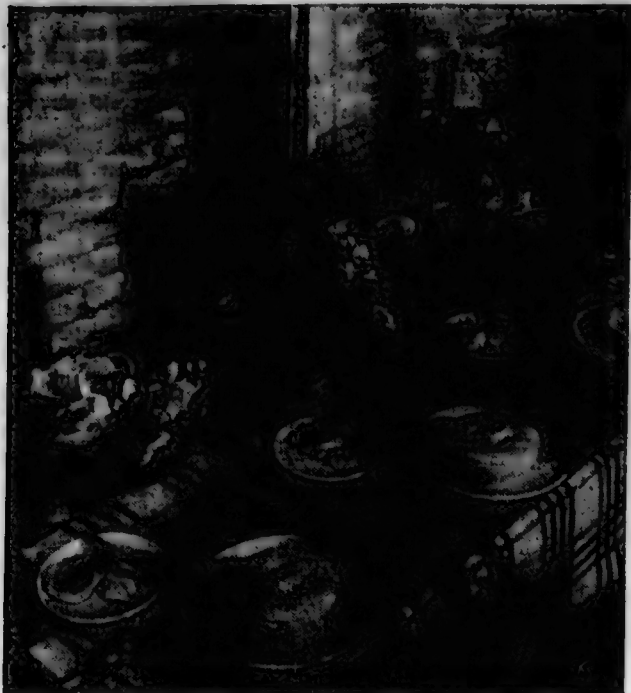
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Plan Easy Buffet for Holiday

Plan a menu that features one hot hearty dish, prepared in the cool of the morning to be heated up just before dinner, and a salad which includes all the vegetables required for the meal.

Tun Fish and Sauerkraut Scallop (Serves 6)

2 cups sauerkraut
3 tablespoons butter or fortified margarine
3 tablespoons flour
¾ teaspoon salt
½ teaspoon pepper
1½ cups milk
1 13-ounce can tuna fish flaked (about 2 cups)
1/3 cup onion
½ cup buttered bread crumbs.

Drain sauerkraut. Melt butter over low heat; add flour, salt, and pepper; blend well. Remove from heat and gradually stir in milk. Return to heat and cook, stirring constantly, until thick and smooth. Add sauerkraut, flaked fish and onion; mix well. Turn into greased individual casseroles. Top with buttered bread crumbs. Bake in a moderate oven (350 degrees F.) 25 to 30 minutes.

HINTS FOR HOUSEWIVES

To prevent the bottom crust of custard or pumpkin pie from becoming soggy, brush all over with beaten egg white before adding the filling.

To make smooth flour thickening for gravies or sauces beat the paste with rotary egg beater. This avoids lumps.

When washing silver or plates or dishes which have been used for fish, add-tablespoon of vinegar to the water. You will find it will make all traces of fishy smell disappear at once.

FRUIT PIE

2 cups berries
1 cup sugar
1 tbsp. lemon juice
3 tbsps. corn starch
¼ cup water
1 tbsp. butter.

Mix all together and cook until thick. (Mix sugar and corn starch) together and then add to berries. When nearly cool pour into cooked pie shell, place in refrigerator for a few hours, then serve with whipped cream.

Cookies

STONE JAR MOLASSES COOKIES

1 cup molasses
½ cup shortening or lard
1 tsp. soda
2¼ cups flour
1 tsp. baking powder, pinch of salt
1 tsp. ginger

Heat molasses, add soda and shortening, then add the dry ingredients, then set it aside for 4 hours. Then roll out on floured board, cut and bake 7 to 10 minutes in oven 350 deg. F. Don't bake too long.

COCONUT CRISPS

Cream ¼ cup butter and 1 cup sugar together, add 2 beaten egg yolks and 1 tsp. vanilla, then add 1½ cups flour (sifted) with ½ tsp. salt. Spread in a greased pan 8x8 inches. For topping, heat 2 cups coconut and 1 cup sugar with the egg white over low flame. Stir until thoroughly mixed, then spread over foundation dough in pan and bake in a 325 deg. oven for 35 minutes. Increase heat to brown the coconut.

SALMON PATTIES

1 can salmon
4 rolled soda biscuits
2 eggs

Remove the white of one and mix all together and season. Make into balls, roll in the beaten egg white, fry in butter.

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PEANUT ICE-BOX COOKIES

2 cups brown sugar
1½ cups lard or butter. Cream and add 2 eggs well beaten
¾ cups flour
1 cup peanuts (ground in food chopper)
1 tsp. soda
1 tsp. vanilla
1 tsp. salt

Roll out in rolls, leave stand in cool place. Bake next morning.

GRANDMA'S FAVORITE COOKIES

2 eggs (well beaten)
2 cups brown sugar
1 cup shortening
1 cup sweet cream
1 tsp. soda dissolved in 1 tbsp. hot water
1 tsp. cream of tartar
6 scant cups flour, or more if needed
4 tps. baking powder

Bake in hot oven until light brown.

OATMEAL COOKIES

1 cup lard or shortening melted
1 cup white sugar
1 cup brown sugar
2 eggs beaten

Mix all together and add 1 tsp. baking soda in ¼ cup warm water. Then mix this last: 3 cups oatmeal, 1½ cups flour, 1 tsp. salt, 1 tsp. vanilla. Add raisins or nuts. Drop from spoon on a cookie sheet or cake pan. This makes about 7 dozen. Bake about 10 minutes.

SOUR CREAM COOKIES

1 cup brown sugar
½ cup shortening
1 egg
½ cup sour cream
2 cups flour
1 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. baking soda
½ tsp. salt
2 tsp. baking powder
½ cup nut meats
½ cup raisins

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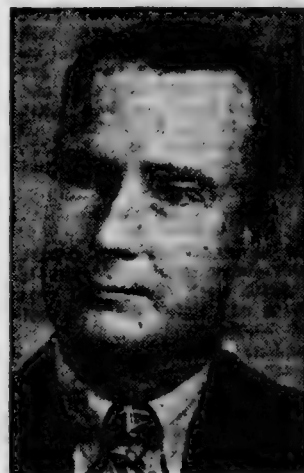
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Biscuits

PLAIN MUFFINS

2 cups flour
1/3 cup sugar
1/2 tsp. salt
3 1/2 tps. baking powder
1 egg
2/3 cup milk
1/3 cup melted butter or lard
1/2 tsp. vanilla

Sift all dry ingredients together, then add all wet ingredients. Bake in muffin tins 375 degrees for 20 minutes.

HOT CHEESETTES

Cut fresh bread into one inch cubes, don't use crusts. Beat an egg well with 1 tbsp. of tomato ketchup. Dip bread cubes into egg mixture, roll in finely grated cheese. Arrange on heat proof dish. Bake in hot oven 400 deg. F. until cheese melts. Serve hot as an appetizer. Good with soups or eaten with salads.

DIAMOND SHAPED TEA BISCUITS

6 eggs
2 cups flour
1 cup sugar
1 tsp. vanilla, pinch of salt

Put flour into bowl and add sugar, vanilla and salt. Break eggs into bowl and mix until it is smooth. Do not have it sticky. Roll out like biscuit dough and cut into diamond shapes to be about 2 1/4 or 3 inches long. To make it fancier cut a slit in the middle and pull one end through the hole. Bake it in hot grease until a very light brown.

SCONES

2 cups flour
2 tsp. sugar
2 heaping tsp. baking powder
1/2 tsp. salt

Butter — size of walnut and enough milk to moisten. Do not handle or roll, just pad and cut. Makes about 1 1/2 dozen. Bake in very hot oven. 500 degrees.

DIET BRAN MUFFINS

2 cup bran
1/2 cup molasses
1 1/2 cups milk
1 egg
1 cup flour
1/2 tsp. salt
1 tsp. soda
1/2 cup chopped figs or dates

Add bran to molasses and milk. Let stand a few minutes. Beat egg and mix rest—add to first mixture. Bake 20 minutes. Best you ever tasted muffins.

SHORT BREAD BISCUITS

2 ozs. butter
3 ozs. flour
1 oz. sugar

Knead in a dough after rubbing shortening into sugar roll out 1/4 in. thick. Cut into biscuits; bake in cool oven until pale brown.

BAKING POWDER BISCUITS

3 cups flour
3/4 tsp. baking powder, pinch of salt
1/2 cup sugar
1 tsp. lard
1 tsp. butter

Mix in order and moisten well with milk. Bake in quick oven.

BUTTERMILK ROLLS

1 cake yeast
1/4 cup lukewarm water
2 cups buttermilk
4 tpsps. sugar
2 tpsps. salt
1/4 tsp. soda
4 tpsps. melted shortening
5 cups flour

Soften yeast in lukewarm water, scald buttermilk in top of double boiler, add sugar, salt, soda and melted shortening, cool to lukewarm. Add softened yeast and half the flour, beating well. Add enough flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Shape into small round biscuits and place in greased pans, or roll out 1/2 inch thick and cut with biscuit cutter. Brush each round with melted butter, fold over like Parkerhouse Rolls, and place on greased baking sheet or in shallow pan. Brush lightly with melted butter. Cover and let rise until double in bulk, about 1 1/2 hours. Bake in hot oven 400 degrees F. 15 to 20 minutes. Yield 6 dozen small rolls. They are very good.

BRAN MUFFINS

1 egg
1/2 cup brown sugar
1 tsp. butter
1/2 cup buttermilk
1/2 tsp. soda
1/2 cup bran
2/3 cup flour
1 tsp. baking powder

This makes 10 or 12 muffins. Bake in slow oven in well greased tins.



FEATHERED ROLLS

1 cake compressed yeast
2 1/2 cups milk
2 tpsps. of sugar
1/2 cup shortening
1 tsp. salt
5 cups flour

Scald milk, remove from stove and add shortening and sugar. When cool add yeast and flour and salt. Beat the mixture and let rise until double in bulk. Beat again. Put in muffin pans one third full. Let rise again. Bake 20 minutes.

EDMONTON BULLETIN, Saturday, March 13, 1948

1 5

TEA BISCUITS

2 cups flour
3 tpsps. shortening
4 tpsps. baking powder
2/3 cup milk

Sift flour, baking powder, salt together. Work in shortening, add milk all at once. Stir until all absorbed. Turn out on lightly floured board. Knead lightly, roll out, shape. Bake 12 minutes in 450 deg. F. oven.

SULTANA BUNS

1/2 lb. self raising flour
1/2 tsp. salt
1 egg
2 ozs. butter or shortening, mix
3 ozs. sugar
3 ozs. raisins
1 tsp. lemon essence
About 1 cup milk and water

Bake in hot oven for 20 minutes.

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Try Chop Suey, American Style

This labor-saving version of chop suey provides a novel one-dish meal.

Chop Suey (Serves 4-6)

One pound ground beef, 1/2 cup chopped onion, 1/3 cup chopped green pepper, 2 tablespoons fat, 3/4 cup uncooked rice, 1 cup chopped celery, 1 cup cooked mushrooms, 2 cups cooked tomatoes, 4 teaspoons salt, 1/2 teaspoon pepper.

Brown ground beef, onion and green pepper in fat melted in a two-quart heat-resistant glass saucepan. To meat in the saucepan, add rice, celery, mushrooms, tomatoes, salt and pepper. Cook, covered, over low heat for about one hour or until rice is done. Serve with egg noodles.

And here's a "different" dessert:

Snow Cake with Chocolate Crunch
(Yield: 1 8- or 9-inch cake, 2 layers)

One-half cup shortening, 2 tea-

spoon grated orange rind, 1 cup light corn syrup, 2 1/2 cups sifted cake flour, 2 1/2 teaspoon baking powder, 1/4 teaspoon salt, 2 eggs, 1/2 cup milk, 1 1/2 teaspoons vanilla.

Blend shortening and orange rind; gradually add corn syrup, beating well after each addition. Add 1/4 of dry ingredients which have been sifted together. Add eggs, one at a time, beating well after each addition. Add remaining flour mixture alternately with milk and vanilla; mix well. Pour batter into two greased 8- or 9-inch pans. Bake in moderate oven (350 degrees F.) 25 to 30 minutes. While still warm, spread Chocolate Crunch between layers and over top.

Chocolate Crunch

One and one-third cups semi-sweet chocolate bits (7-ounce package), 1 cup popped rice cereal. Melt chocolate bits over hot water. Add crisp cereal; stir until well coated.

pulp until soft. Sieve to remove the seeds. Add skins, stir in sugar, corn syrup, orange and lemon juice. Boil rapidly 50 to 60 minutes. Add walnut meats and salt; pour into hot sterilized jars. Paraffin at once. Cool. Cover. Makes 8 1/2 pt. jelly glasses.

TEA BISCUITS

2 cups flour
4 tps. baking powder
4 tps. melted butter
1/2 tsp. salt, about 1 cup milk

All measurements level. (For puddings add 2 tps. sugar).



Fruit

ORANGE MARMALADE

4 medium oranges
3 lemons.

Cut fine and cover with water to measure 1 gal. Let stand 48 hours. Boil 1 hour in same water until tender. To 12 cups pulp add 15 cups granulated sugar. Boil until it jells, when tried in a saucer as in testing jelly, about 20-30 minutes after rapidly boiling.

GRAPE CONSERVE

4 lbs. grapes
4 cups sugar
2 cups light corn syrup
2/3 cup orange juice
1/4 cup lemon juice
2 cups walnut meats
1/4 tsp. salt

Wash grapes, remove skins. Cook

Salads

SALAD DRESSING

1 large can evaporated milk
1 egg
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. mustard, sugar to taste, vinegar

Mix slightly beaten egg with milk. Add dry ingredients, mixed to a paste with a little milk. Add vinegar in tps. quantities until the mixture thickens to a thick cream. Sweeten to taste. Store in a cool place in jars.

FRUIT SALAD

4 bananas, cut fine
1/2 lb. grapes, halved and seed removed
1 cup diced pineapple
1 cup cream, whipped
1 tps. salad dressing

Fold in fruit and serve on lettuce leaf topped with a cherry.

BROWN SUGAR COOKIES

1 cup brown sugar
1/2 cup shortening
1 egg beaten
1/2 cup milk
1 tsp. vanilla
2 cups flour
2 tps. baking powder
1/4 tsp. salt

Method: Put sugar in bowl, mix shortening, add beaten egg, then add half of milk, add flour sifted with baking powder and salt, add vanilla and blend then drop by teaspoon on buttered pan. Bake in moderate oven. Add nuts or fruit if desired.

BUTTERSCOTCH COOKIES

1/2 cup of butter
2 cups brown sugar
2 eggs beaten
1 small tsp. soda
1 tsp. baking powder
1 tsp. vanilla
3 1/2 cups flour

Cream the sugar and butter and add the eggs, beat well, add sifted flour and baking powder and soda, roll out thin and cut any shape desired and bake in moderate oven.

CHRISTMAS FRUIT SALAD

2 eggs
1/2 cup sugar, pinch salt, juice of one lemon

Stir until thick in double boiler. When cold add 1/2 pt. of whipping cream and put over: 1/2 lb. marshmallows (cut), 1/2 lb. white grapes (cut), 1/2 cup pineapple (cut). Let stand over night in cool place. Peel grapes and seed them. Serve on a leaf of head lettuce.

SALAD DRESSING

1 cup sweet milk
1 egg
1/2 cup sugar (use a little syrup if you have it)
1 tsp. salt
2 tps. strong mustard
2 tps. flour.

Boil until thick. Take off stove and add a little butter and about a cup of vinegar.

DUTCH POTATO SALAD

3 cups of diced cooked potatoes
4 slices bacon
1 onion
1/2 cup pure cider vinegar
2 tps. water
3 tps. sugar
1 tsp. salt, pepper to taste
1 tps. minced parsley

Cut bacon fine and fry. Brown onion in fat and add vinegar, water, sugar, salt and pepper. Allow to boil, then add potatoes and parsley. Heat thoroughly and serve.

QUEEN IS PATRON

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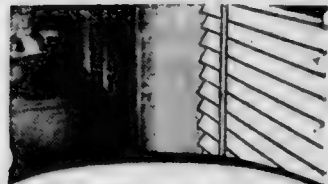
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Jelly Roll Makes Luxury Dessert

Looking for a brand-new de-luxe dessert to finish off your dinner? A home-made blackberry jelly roll basket filled with ice cream, served with hot or cold blackberry sauce, is a wonderful answer.

Make the jelly roll cake a day or two in advance. In making the cake roll, you put aside some of the blackberry jam filling and use it for sauce. Other flavor jams can be used in place of the blackberry, if desired.

Ice Cream Blackberry Basket (Serves 6)

One quart vanilla ice cream (bulk), 1 old-fashioned jelly roll (with blackberry jam), blackberry sauce.

Set refrigerator control to freezing. Store ice cream in freezing compartment until ready to use. Line refrigerator tray with double layer of waxed paper. Cut chilled jelly roll into 10 slices. Arrange 4 slices horizontally on the bottom of tray to make a compact base for the "basket." The slices may partially or completely fill the tray, depending on tray size. (The dessert can be made in a tray of any length. To allow for height, you can use a deep tray, or remove one of the freezing compartment shelves.) Make the sides of the basket by

placing two slices of jelly roll on each side, and one slice at each end, all resting on cake base. Secure with toothpick, if necessary. Fill cake basket with big scoops of ice cream. Return to refrigerator compartment and freeze until ice cream is firm. When ready to serve, transfer ice cream basket to dessert plate. If toothpicks have been used, remove them. Pass blackberry sauce, hot or cold.

Blackberry Sauce (Makes about 1 1/2 cups)

One cup blackberry jam, 1/4 cup hot water, 1 tablespoon lemon juice.

Combine all ingredients and blend well. If a hot sauce is desired, heat all ingredients in small saucepan until well blended.

Candy

Chocolate Candy Balls

2 squares (2 ounces unsweetened chocolate);
1 1/3 cups (1 can) sweetened condensed milk
1/2 cup crushed corn flakes and about 12 large walnut meat chopped very fine

Melt chocolate in top of a double boiler over boiling water. Stir in milk and cook for 15 minutes; chill; drop by teaspoons into cereal and nuts; roll and shape into balls. Cherries may be put in the middle of the balls before rolling in cereal and nut mixture. Very delicious candy.

Fudge

2 cups sugar
1 cup milk
2 tablespoons cocoa (level)
1 tablespoon corn syrup
pinch of salt
1 teaspoon vanilla

Add nuts, raisins, etc. Cook until it forms a ball in a glass of water.

Fudge

3 cups sugar
1 cup milk or cream
4 or five tablespoons cocoa or 2 ounces unsweetened chocolate
1 tablespoon butter
1 teaspoon vanilla extract

Put sugar, milk and cocoa or chocolate in saucepan; stir and boil until makes soft ball when tested in cold water; take from fire; add butter and vanilla, cool and stir until creamy. Pour on buttered plates and cut into squares.

Butter Scotch

2 cups sugar
2 tablespoons water
2 tablespoons butter

Boil without stirring until brittle when tested in cold water; pour out on buttered plates to cool.

Maple Creams

If the mixture begins to harden before all the creams are dropped, stir for a few minutes over hot water:

3 cups brown sugar
1 cup cream
1 tablespoon corn syrup
pinch of salt
2 tablespoons shortening
1/2 cup nuts
1 teaspoon pure vanilla

Stir brown sugar, cream, corn syrup and salt over heat until sugar dissolves. Cover, bring to boiling point and cook 3 minutes. Uncover and cook, with occasional stirring, until a few drops of the mixture form a soft ball when tested in cold water. Add shortening and bring again to boiling point. Remove from heat, cool a few minutes then beat until the mixture starts to thicken. Add nuts and vanilla and drop quickly by spoonfuls on buttered pan. Use nuts, cherries, etc., as decoration.

Lollipops

1/2 cup corn syrup
1 cup water, different colors
2 cups sugar
flavors (orange, cherry, strawberry, etc.) Boil to hard ball stage

Add the flavors and colors as desired, drop by small spoonfuls on waxed paper, and press a skewer into the centre of each before it hardens.

Popcorn Baskets

Popcorn candy: Boil 2 cups white sugar, 2 tablespoon of butter and 1 cup water. Boil until it threads. Stir in enough popcorn to mix with the candy. Now take some tumblers and butter them around the outside halfway and press the candy popcorn around the outside of the tumblers; this forms the baskets. These baskets may be filled with candies.

Taffy Apple On A Stick

Wash and dry 10 eating apples; insert a stick in the blossom end of each apple. Mix 2 cups white sugar, 1/2 cup corn syrup and 1/2 cup of water, cook over direct heat, stirring until sugar dissolves. Add a little red coloring. Continue cooking without stirring, until a drop of the mixture forms hard and cracks easily in cold water. Dip each apple into syrup quickly, remove and whirl apple smoothly. Stand apples on a tray or plate to cool.

Maple Fudge

2 cups brown sugar
1/2 cup corn syrup
1/2 cup milk
1/2 cup broken walnuts
1 tablespoon butter
flavor with vanilla

Boil sugar, syrup and milk for 10 minutes, stirring continually. Add butter and boil altogether for 30 minutes, or until it forms a soft ball when tested in cold water. Remove from fire, add walnuts and little vanilla; place back on fire and boil for one minute, then beat until thick. Pour on a buttered dish. Cut in squares when partly cooled.

Walnut-Corn Flake Delights

1/2 teaspoon salt
1 teaspoon vanilla
4 egg whites
1 cup granulated sugar
2 cups corn flakes
1 cup chopped walnut meats
walnut meat halves

Add salt, vanilla to egg whites and beat very stiff with rotary, or egg beater. Put sugar in a little at a time. Fold in corn flakes and chopped nuts. Drop a teaspoonful on greased cookie sheet and decorate with walnut halves. Bake in oven 350 deg. F., for 20 minutes or until brown. Makes about three dozen.

Drinks

TOMATO JUICE COCKTAIL (16 1/4 Cup Servings)

Two No. 2 cans tomato juice. Ways of serving: 1. Cold as it comes from the can. 2. Add 1 tsp. lemon juice to 1 cup tomato juice, or as much lemon as one desires. 3. Add a few grains of sugar or season with salt and pepper to taste. 4. Hot, season with salt and white or red pepper.

CHOCOLATE MILK COCOA SYRUP

1 cup cocoa
1 1/4 cups sugar
1/4 tsp. salt
2 cups water
1/2 tsp. vanilla if desired

Mix cocoa, sugar and salt. Add hot water, stirring slowly. Cook 10 minutes, store in glass jar in cool place. For chocolate milk or hot chocolate stir 1 tbsp. of cocoa syrup into 1 cup milk. Nice on ice cream.

GRAPE JUICE

Remove grapes from stems, wash, drain, cover with cold water. Boil 5 minutes. Strain through cheesecloth over night. Add 1 cup granulated sugar to each quart of juice. Boil 3 minutes. Seal. A good tonic.

BOILED OR URN COFFEE FOR 150

2 1/2 lbs. medium ground coffee
24 quarts of water.

HOT COCOA FOR 100

3 cups cocoa (1/4 lb.)
3 cups sugar
1/2 tsp. salt
6 qts. boiling water
10 qts. scalded milk
100 marshmallows (2 lbs.)

Method: Mix cocoa, sugar and salt; add to boiling water and boil 5 minutes. Scald milk, add to cocoa mixture and beat with wire whisk until frothy. Put a marshmallow in each cup.



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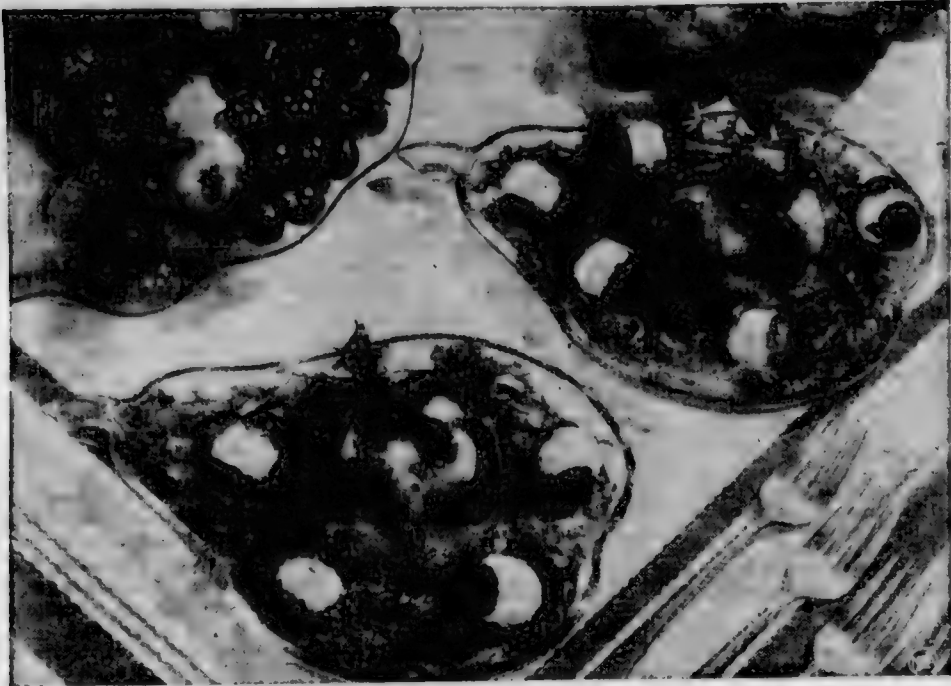
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Autumn Salad Boasts Fresh Pears and Grapes

Go to market for fresh pears and fragrant grapes. Then plan a salad or dessert with the colors of autumn.

Fresh Pear and Grape Salad (Serves 6)

One-quarter cup cold water, 1 envelope plain unflavored gelatin, 1/4 cup sugar, 1/2 teaspoon salt, 1/4

cup orange juice, 1/4 cup lemon juice, 1 cup gingerale, 1 cup halved, seeded red grapes, 1 cup diced, fresh pears.

Soften gelatin in cold water and dissolve over hot water. Mix together sugar, salt, fruit juices and gingerale. Add dissolved gelatin to this mixture, stirring thoroughly. Cool. When mixture starts to thicken, add fruit. Pour into one large mold or into individual molds that have been rinsed out in cold water and chill until firm. To serve, unmold on salad greens and serve with any desired dressing. Note: If desired, this recipe may be poured into sherbet glasses and served as a dessert.

Combination Salad Plate (Individual Serving)

Three or 4 sardines, 1 tomato, sliced, 1 firm-cooked egg, sliced, salad greens, 1 fully ripe banana, sliced, lemon.

Place sardines in a row on one side of a salad plate. Next to the

sardines, arrange another row of alternating slices of tomato and egg. In the remaining outside space, place a row of overlapping slices of banana. Garnish with crisp salad greens and lemon. Serve with mayonnaise, Russian or French dressing. Note: Slices of tongue, bologna or ham may be used in place of sardines.

HORS

D'HOEUVRES

Radishes: Cut radishes in half, quarters, sixes and eighths. Being careful not to cut up to the stem. Place in ice water. They will open like roses.

Radish Fans: Cut each one in thin crosswise slices almost but not quite through the radish. Chill in ice.

Carrot Curls: Cut in thin lengthwise strips. Roll small and firmly with fingers, stick a toothpick through to hold in place. Chill.

Celery Curls: Cut them three inches long then slit each length in narrow parallel strips almost to the end. Or if desired, cut both ends of each piece of celery almost to the centre. When chilled both ends will curl.

Cheese Pecans: Roll cream cheese in balls one inch in diameter. Press two large pecans, one on either side of each ball.

Puddings

BROWNIE PUDDING

1 cup flour
2 tps. baking powder
1 1/2 tsp. salt
3/4 cup w sugar
1 1/2 tbsps. cocoa
1/2 cup milk
1 tsp. vanilla extract
2 tbsps. shortening melted
3/4 to 1 cup chopped walnut meats
3/4 cup brown sugar
1/4 cup cocoa
1 1/4 cup hot water.

Sift flour, baking powder, salt, sugar, cocoa, add milk, vanilla, shortening. Mix until smooth. Add nut meats. Pour into greased 8-inch square cake pan. Mix brown sugar and cocoa, sprinkle over batter. Pour hot water over entire batter. Bake in moderate oven (350 deg. F.) 40 to 45 minutes.

QUICK PLUM PUDDING

1 pkg. lemon gelatin dissolved
While this cools prepare 3/4 cup prunes, 1/2 cup raisins, 1/2 cup currants, 3/4 cup dates, 1/2 tsp. cassia, 1/4 tsp. cloves, 1/4 nutmeg, 1/2 cup nuts. Cut fruit in small pieces, add pinch of salt. Cool and serve with whip cream.



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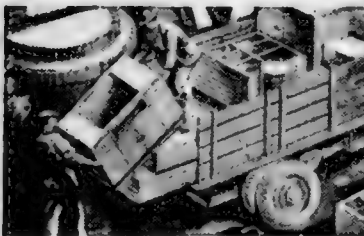
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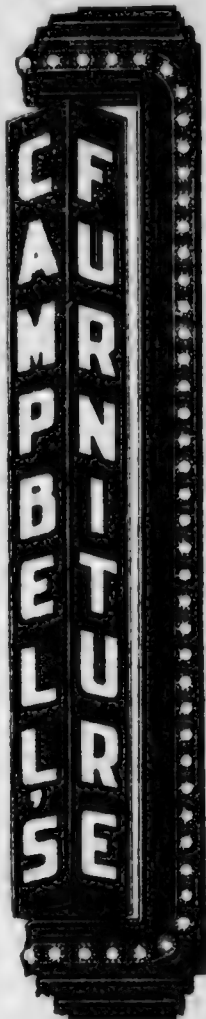
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Eggs and Fish

SWEET AND SOUR FISH

4 lbs. pike or other fish
1/2 cup vinegar
1/2 cup brown sugar
1 cup fish stock made from head of fish
1/2 tsp. onion juice

Clean, salt and slice the fish and allow to stand for several hours. Boil the fish until the flesh drops away from the bone. Drain, reserving the liquid, and bone the fish. Mix and cook the other ingredients. Pour hot over the fish. Serve cool.

PUFFY SALMON LOAF

1 1-lb. can pink salmon
3 egg whites (or 2 egg yolks and 2 egg whites if you do not have leftover egg whites as I did)
2/3 cup cracker crumbs
1/2 cup milk
1 tsp. lemon juice
1/2 tsp. pepper
1/2 tsp. salt

Mix all but egg whites, then fold in the beaten white last. Pour into buttered rather deep baking dish and bake 30 minutes at 375 deg. Fahr. or steam for 1 hour. I had intended to serve a thin sauce of creamed peas over it, but the children wanted it "thick and beside" instead of "over." Asparagus is equally good.

The French Stick is always good. We slice it about 3/4 way through to the bottom crust in about 1-inch slices. Butter these, using a pastry brush, on both sides, reheat for about 10 or 15 minutes in oven just before serving.

EGGS IN HAM NESTS

2 tbsps. ham fat
2 tbsps. flour
1 1/2 to 2 cups ground cooked ham
1/2 tsp. salt
1 tsp. dry mustard
1 cup milk
6 eggs

Melt fat, add flour and blend, add ham and cook 2 minutes, stirring constantly; add salt, mustard and milk. Cook over low heat till thick, pour into greased muffin tins, make a hollow in mixture, slip egg into each, sprinkle with salt and pepper.

SALMON LOAF

1 cup flaked cooked salmon or canned salmon
1 cup stale bread crumbs soaked in 1 cup milk
1 tsp. salt
1 tbsps. butter
1/2 tsp. onion juice
2 egg whites, stiffly beaten

Combine ingredients in order given, folding in the stiffly beaten whites last. Place mixture into a well greased and crumbed pan and bake in a moderately hot oven. Serve with a white sauce, if desired.

MOTHER'S FRIED FISH

Clean and wash fish, sponge with clean cloth so it will be well dried. Salt and pepper, dredge with flour. Put enough shortening in frying pan, so the fish will float in, but be sure the shortening is piping hot before putting fish in, then fry to a golden brown.

STUFFING FOR BAKED FISH

Beat one egg and use to moisten 1 1/2 cups bread crumbs, add 4 tbsps. melted butter. Season and mix well. Put stuffing into the cleaned, washed fish and sew in with white thread.

SALMON LOAF

1 cup flaked cooked salmon
1 cup stale bread crumbs soaked in, 1 cup scalded in, 1 tsp. salt
1/2 tsp. salt
1/2 tsp. onion juice
2 egg yolks beaten
1/2 tsp. lemon juice
2 egg whites stiffly beaten

Combine ingredients in order given, folding in the stiffly beaten whites last. Drop mixture into a well greased and crumbed pan, and bake in a moderately hot oven. The eggs may be omitted, using 1/4 cup less milk. Serve with white sauce.

SALMON LOAF

1 can salmon, chopped
4 tbsps. melted butter
1/2 cup bread crumbs
3 eggs
Season with pepper and salt. Steam 1 hour.



Relishes

CORN RELISH

12 ears corn
2 qts. ripe tomatoes
1 qt. onions
1 qt. cucumbers
6 green peppers
2 strong peppers red
3 cups vinegar
2 lbs. brown sugar
2 tsp. celery seeds
4 tbsps. salt
4 tbsps. tumeric.

Cook slowly 1 1/2 hours; thicken with flour and vinegar; seal hot.

LADY ROSE RELISH

Takes 2/3 cup of salt for brine
1 qt. chopped cucumbers (peeled)
1 qt. onions
2 heads of celery cut fine
2 sweet red peppers cut fine
1 large cauliflower cut in small pieces.

Put in brine overnight. Drain, add 5 cups vinegar, 6 cups granulated sugar, 2 tbsps. mustard seed. Let come to boil, add slowly 2/3 cups of flour, 2 tbsps. mustard, 1 tsp. tumeric; mix this in cold water and boil few minutes. Seal tightly.

GREEN TOMATO RELISH

1 pkt. green tomatoes
12 large onions
1 hard head cabbage

Then salt, let drain in cheese cloth over night. In the morning add 10c mustard seeds, 10c celery seeds, 4 hot red peppers chopped, 3 cups brown sugar, 3 pints vinegar cider, 1 tsp. tumeric powder 1/2 tsp. curry powder. Cook one hour and seal hot.

BEET RELISH

Put about six or more beets cooked through the grinder. Add 3 onions. Then some yellow sugar, salt and vinegar to taste.

Pies

LEMON PIE

Have a baked shell ready for the filling. Cut up one lemon in thin slices into 1 1/2 cups hot water, let boil 3 minutes. Into another kettle put 1 cup granulated sugar, 1 tbsps. corn starch, yolks of 2 eggs; beat all well, add the lemon water that is strained, cook till thick. Let cool before putting in the baked pie shell. Beat the egg whites till very stiff, add 2 tbsps. granulated sugar, 1/2 tsp. baking powder and a pinch of salt, pile on your filling and brown in a slow oven, not too hot.

LEMON MERINGUE PIE

1 cup sugar
1 lemon
2 eggs
1 1/2 cup boiling water
1/2 tsp. salt
4 tbsps. corn starch

Method: Add grated rind and juice of lemon to sugar, beat yolks till light and then add corn starch which has been dissolved in a little cold water about 1/4 cup. Mix well with lemon and sugar. Put in double boiler and add boiling water, cook until thick, stirring constantly. Cool. Pour into pie shell and cover with meringue.

BUTTERSCOTCH PIE

2 egg yolks
1 cup brown sugar
3 tbsps. flour
3 tbsps. water
2 tbsps. shortening
1 cup milk
1/2 tsp. salt
1 tsp. vanilla.

Make meringue. Cook and put in cooked shell.

BUTTERSCOTCH PIE

1 1/2 cups milk
3 tbsps. corn starch
2 tbsps. flour
1/2 tsp. salt
1 1/2 cup brown sugar
2 eggs
2 tbsps. butter
1 tsp. vanilla.

Put milk in double boiler, when at boiling point stir in flour, corn starch, salt (which have been blended with cold water). Add sugar and stir constantly until thickened, then add well beaten egg yolks, butter and vanilla. Cook a few minutes. Top with meringue. 2 beaten egg whites, 2 tbsps. brown sugar.

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The Pickle Is Off to School

Recent tests reveal that pickles have nutritional virtues—namely, some vitamin A, B and C. So now they are added to well-balanced school lunch boxes, because they perk up sandwiches, become the "life of the party," and make young appetites more eager for other foods.

Here are some and piquant ideas on the subject of lunch box fillers:

Pickle-Egg-n-Bacon Spread

(Filling for 4 sandwiches)

- 4 hard-cooked eggs
- 2 slices crisp bacon
- salt
- pepper
- 3 tablespoons chopped sweet pickle or sweet pickle relish
- 3 tablespoons mayonnaise.

Dice eggs; crumble bacon. Combine all ingredients; mixing well.

Ham De Luxe

(Filling for 4 sandwiches)

- 1 3-ounce can deviled ham
 - 3 tablespoons sweet pickle relish
 - ¼ cup chopped peanuts
 - 2 tablespoons mayonnaise.
- Combine all ingredients, mixing well.

Pickle-Cream Cheese Spread

(Filling for 4 sandwiches)

- 2/3 cup cream cheese (2 3-ounce packages)
 - 2 tablespoons light cream
 - ¼ cup sweet pickle relish.
- Combine all ingredients, mixing well.

Pickle-Wich

(Serves 1)

- 1 large processed dill pickle
 - ¼ grated cheese
 - 1 tablespoon chili sauce.
- Scoop out center of dill pickle. Mix cheese and chili sauce; stuff pickle. Wrap up waxed paper.

Desserts

PINEAPPLE UPSIDE DOWN CAKE

Butter upside down tin generously; using 2 tbsps. butter. Line with 2/3 cup brown sugar. Cut 4 or 6 slices of drained pineapple in quarters and place on the sugar. Prepare sponge cake batter and pour over the fruit and bake 30 minutes in a moderate oven (400 deg. F.). When the cake is done turn pan upside down, let stand for a minute or two to allow the butterscotch mixture to run down over the cake. I sometimes serve with whipped cream, chopped cherries and nuts. Other fruits can be used such as peaches, apricots, sliced apples.

PINEAPPLE TORTE

Beat whites and yolks of 3 eggs separately, add 1 cup sugar to the yolks, 1 cup bread crumbs, ½ cup chopped walnuts and 1 cup chopped pineapple. Fold in stiffly beaten egg whites. Bake in moderate oven (375 deg. F.) 20 to 25 minutes.

CHERRY ROLY POLY

- 2 cups flour
 - ¼ tsp. salt
 - 3 tps. baking powder
 - 1/3 cup shortening
 - 2/3 cup milk
 - 3 cups cherries
 - ½ cup sugar
 - ¼ tsp. spice
- Method: Prepare a dough as for baking powder biscuits of flour, salt, baking powder, shortening and milk. Pat ¼-inch thick, spread with cherries, sprinkle sugar and spice over top and roll up like jelly roll. Press edge firmly together, place the roll in a greased baking pan. Bake ¾-hr. in a moderate oven (350 deg. F.). Serv. by cutting in slices with cherry juice or sauce.

BERRY COBBLER

- 1 cup sugar
 - ¼ cup shortening
 - 1½ cups flour
 - 1 tsp. baking powder, salt
 - 1 cup milk
- Pour into buttered pan. On top of batter put two boxes of slightly crushed berries, 1 cup sugar and 1 cup boiling water. Bake 1 hr. at 350 degrees.

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A Delicious Recipe for FLAPPER PIE!

CRUST—16 Sunland Graham Wafers, one-half teaspoon flour, one-half cup sugar, one teaspoon cinnamon. Crush wafers, combine with remaining ingredients, blend thoroughly and press half the mixture in even layer to bottom and sides of well-buttered eight-inch pie plate.

FILLING—Two tablespoons cornstarch, one-quarter cup sugar, one-quarter teaspoon salt, two cups scalded milk, three egg yolks slightly beaten, one teaspoon vanilla. Mix cornstarch, sugar, salt—add slowly to hot milk, blending thoroughly. Cook in double boiler, 15 minutes. Blend a little of this mixture with egg yolks, return to double boiler, stir and cook until eggs are set. Add vanilla, pour into wafer crust.

MERINGUE—Make a meringue of three stiffly-beaten egg whites and three tablespoons granulated sugar. Spread on top of custard filling. Sprinkle meringue with remaining crumbs, bake in a slow oven (300 degrees F.) until slightly browned—about 20 minutes.



Chipped Beef Makes Hearty Dish

Old-fashioned "chipped beef" is as modern as a jet plane. Served in casserole with steamed rice and a rich cheese sauce, it makes an ideal luncheon or supper dish for big appetites. This, with a salad and a dessert, makes a complete and well-balanced meal.

Chipped Beef Luncheon Dish (Serves 6)

- 1 cup uncooked rice
- 1 teaspoon salt
- 3 cups boiling water
- 1/4 cup butter
- 1 teaspoon salt
- 2 cups milk
- 3/4 pound cheese
- 3 ounces dried beef
- 2 teaspoons melted butter

Add rice and 1 teaspoon salt to

3 cups boiling water in a two-quart saucepan. Boil gently for 20 minutes or until rice is soft. Stir occasionally. Drain rice in strainer and return to two-quart saucepan. Cook carrot slices and arrange in layer on top of rice. (Reserve 8 carrot slices for garnish). Melt 1/4 cup butter in a one-quart glass saucepan. Stir in flour and 1 teaspoon salt. Add milk slowly, stirring constantly. Continue cooking for about 10 minutes or until sauce is thick and no starchy taste remains. Cut cheese into small pieces and melt in sauce. Remove from heat. Cut dried beef into small pieces and brown in 2 teaspoons melted butter. Add dried beef to cheese sauce. Pour sauce over rice and carrots. Arrange 8 carrot slices on top for garnish.

Pies

APPLESCOTCH PIE

- 1/2 cup water
- 1 tsp. vinegar
- 1/4 cup brown sugar
- 5 cups sliced raw apples
- 2 tbsps. flour
- 1/2 tsp. salt
- 1 tsp. butter
- 1/2 tsp. vanilla
- 1 recipe pastry

Cook water, vinegar and one-half the sugar to boiling point, add apples and simmer until tender. Remove apples. Combine remaining sugar, flour and salt and add to syrup. Cook until thick, stirring constantly. Add butter and vanilla, cool. Place apples in pie pan lined with pastry, add butterscotch and cover with top crust. Bake in moderately hot oven (425 deg. F.) 30-35 minutes.

COTTAGE CHEESE PIE

- 1 1/2 cups cottage cheese
- 2 eggs separated
- 1/2 cup sugar
- 2 tbsps. cornstarch
- 1/4 tsp. salt
- 2/3 cup thick sour cream
- 1/2 tsp. nutmeg
- 1 tsp. lemon juice
- 3 tbsps. melted shortening

Press cheese through sieve with Dover beater; beat egg yolks, sugar, cornstarch and salt gradually; beat in sour cream until mixture is light and smooth. Blend in cheese and nutmeg with beater too. Add shortening and lemon juice and fold in stiffly beaten egg whites. Put in pie crust, single crust. Bake in hot oven for 10 minutes 450 deg. F., then bake at slow heat 325 F. for 50 minutes. Test filling with silver knife.

Bake in moderate oven (350 deg. F.) for 20 minutes.

Looking for a new topping for your angel cake or other light cake?

Orange Fluffy Topping

Two egg whites, 1/2 cup light corn syrup, 2 tablespoons sugar, 1 teaspoon lemon juice, 2 tablespoons orange juice, 1/2 teaspoon salt.

Add salt to egg whites and beat until frothy. Add syrup slowly. Combine sugar with orange and lemon juice. Add slowly. Continue beating until peaks stand stiff when the beater is drawn out. Frosting is best served the same day that it is made.

CRANBERRY PIE OR TARTS

- 2 cups raw cranberries
- 1/2 cup raisins
- 1 cup sugar
- 1 egg
- 1/2 cup cracker crumbs
- 1 tbsp. orange juice

Wash the cranberries and raisins, then drain. Then cover with 1 cup of water, let berries boil until the berries have burst, then add the sugar. Stir and remove from the heat and let cool. Add the crumbs, then slightly beaten eggs and orange juice. Put mixture in unbaked pie shells or tarts. Then cover with dough strips. Bake in hot oven 450 F. for 25 minutes. Makes 2 pie fillings.

CHEESELESS CREAM PIE

Crust: Twenty-two crumbled Graham wafers, 1/4 cup sugar, 1/4 cup melted butter. Save 1/2 cup to put on filling. Filling: One can condensed milk, 2 1/4 tps. lemon juice; 4 egg yolks. Add stiffly beaten egg whites. Bake 15 minutes in moderate oven, 350 deg. F.

COCONUT CUSTARD PIE

- 4 eggs slightly beaten
- 1/2 cup sugar
- 1/4 tsp. salt
- 3 cups milk
- 1 cup coconut

Line a deep 9 inch pie plate with pastry. Combine eggs and salt, add milk, stirring constantly. Add coconut. Pour into pie shell. Bake in hot oven 450 degs. F. 10 minutes, then decrease heat to slow 300 degs. F. and bake 30 minutes longer or until knife comes out clean.

PLAIN PASTRY

- 2 cups of all purpose flour
- 1/4 tsp. of baking powder
- 1/2 tsp. of salt
- 2/3 cup of shortening
- 6 to 8 tbsps. of cold water

Method: Mix flour, baking powder and salt together. Add shortening. Cut into small pieces with a pastry blender or use two knives. Add water, blend together. Press and roll on floured board.

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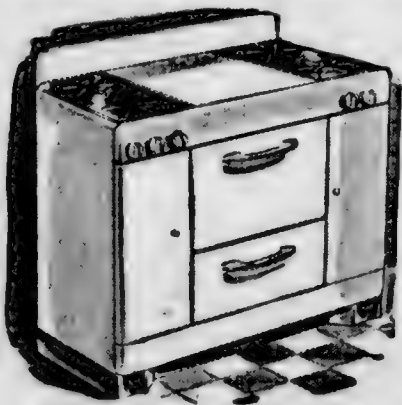
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Peaches and Ice Cream Pie

Peaches 'n' Ice Cream Pie
(Serves 6-7)

One quart peach or vanilla ice cream (bulk), $\frac{3}{4}$ cup mashed ripe fresh peaches, $\frac{1}{4}$ cup sugar, 1 teaspoon gelatin, baked pie shell, cooled, 6 to 7 ripe fresh peach halves.

Store ice cream in freezing tray with control set at freezing, until ready to serve. Cover mashed peaches with sugar and allow to stand one-half hour. Soak gelatin in a little peach juice for five minutes and then completely dissolve over hot water. Stir into mashed peaches. Chill in refrigerator. When ready to serve, cover the bottom of the baked pie shell with the mashed fruit; fill with peach or vanilla ice cream and surround with peach halves. Note: Canned peaches may be substituted for fresh fruit, if desired.

Ice Cream Harlequin
(Serves 6)

Two packages baker's marble cake, 1 pint vanilla ice cream (bulk), 1 pint chocolate ice cream

(bulk), chocolate sauce, marshmallow whip.

Set refrigerator control at freezing. Line a freezing tray with heavy waxed paper. Cover bottom with slices of marble cake. Spread vanilla ice cream lengthwise over half the cake, and chocolate ice cream over the other half, the two flavors meeting down the center. Top ice cream with another layer of sliced marble cake. Freeze at least two hours. To serve, cut into squares; top with chocolate sauce, then a spoonful of marshmallow whip.

PEANUT BUTTER COOKIES

1 cup white sugar
1 cup brown sugar
2 cups flour
1 tsp. baking powder
1 tsp. soda
2 cups peanut butter
1 cup shortening or lard
2 eggs
 $\frac{1}{2}$ cup milk.

Mix by hand, sugar, flour, peanut butter, baking powder, soda and shortening. Make a roll and press down with a fork.

Meats

SAUSAGE PATTIES

$\frac{1}{2}$ lb. sausage meat or more
3 tbsps. milk
 $\frac{1}{2}$ cup cornflakes
1 tbsps. chili sauce

Mix all ingredients together. Chill well, then shape into 4 or 5 patties, and saute until done, about 20 minutes, turning as they brown.

SAUSAGE IN POTATOES

Select as many good potatoes as you need, peel and bore holes all the way through with the apple corer. Stuff holes with tiny sausages. Bake on shallow tins at 425 deg. F. for 45 minutes or until done.

PORK ROLL

Combine $\frac{1}{2}$ lb. ground pork, $\frac{1}{4}$ lb. beef, 1 cup soft bread crumbs, 1 beaten egg, salt and pepper. Roll in $\frac{1}{4}$ -inch thick roll. Combine 1 cup diced apples peeled, $\frac{1}{4}$ cup each chopped celery, walnut meats, seeded raisins, 2 tbsps. brown sugar, 2 tbsps. water, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. sage. Spread on rolls, bake in moderate oven 1 hour at 375 deg. F.

TASTY MEAT PIE

Two cups of beef or chicken, chopped fine. Cook until tender with enough water to cover meat. Add diced carrots and potatoes. When vegetables are cooked, make mixture thick with a little flour. Then put in baking dish. Put slices of onion on top. Salt and pepper to taste. Then make baking powder tea biscuits. Put the little round biscuits on top of mixture and put in oven till biscuits are brown. This is a one-dish meal. The gravy and meat and vegetables can be scooped over the biscuits.

BACON ROLLS

8 slices bacon
4 cups moist bread crumbs (about 6 slices)
1 cup chopped onion
1 cup chopped celery
2 tbsps. bacon fat
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{4}$ cup chopped parsley

Lightly toast bread crumbs. brown onion and celery in fat, then add seasonings and parsley, $\frac{1}{4}$ cup water. Mix the crumbs to make rolls, cut 2 slices of bacon; place dressing in middle and fold bacon slices over, secure with toothpick. Bake on rack in uncovered pan in 375 deg. F. oven for 30 to 35 minutes or till bacon is nicely browned. Serve with broiled tomato halves and a creamed vegetable.

Veal Pot Pie With Dumplings

2 lb. shoulder of veal
1 onion
1 teaspoon salt
dash of pepper
 $\frac{1}{2}$ teaspoon Worcestershire sauce
2 cups diced potatoes
 $\frac{1}{4}$ cup tomato ketchup
3 tablespoons flour
 $\frac{1}{2}$ cup cold water

Dumplings: In a kettle place 1 $\frac{1}{2}$ quarts boiling water, place veal and onion, and simmer for 1 hour. Add salt and pepper, sauce. Add potatoes and cook until they are nearly done. Add ketchup, thicken using flour blended with water. Place dumplings on top of the meat, cover closely, steam for 1 minute. Be sure the dumplings rest on the meat and cannot sink in liquid, as that will cause them to be heavy dumplings. Mix and sift 2 cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, work in 2 teaspoons butter, add $\frac{1}{4}$ cup milk gradually. Drop by teaspoons on top of stew, cover closely and steam for 12 minutes.

MEAT AND LIMA BEANS

(A Meat Stretcher)

3 cups sliced onions
5 tbsps. shortening
1 lb. meat cut in inch pieces
1 tbsps. salt
 $\frac{1}{2}$ tsp. pepper
1 tsp. paprika
 $\frac{1}{4}$ cup flour
1 cup dried lima beans
1 cup cut celery
2 cups boiling water

Cook onions slowly in 9-inch skillet in shortening until yellow, remove onions. Roll meat in mixture of seasoned flour. Brown in hot fat, add drained lima beans, celery, water, onions, cover and simmer until meat is done about 1 hour. Serve with hot biscuits or corn bread.

STUFFED SPARERIBS

2 pounds pork spareribs
2 cups soft bread crumbs
 $\frac{1}{2}$ cup rolled oats uncooked
 $\frac{1}{2}$ cup chopped apple
 $\frac{1}{4}$ cup onion
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 tsp. poultry seasoning
 $\frac{1}{4}$ to $\frac{1}{3}$ cup shortening (melted)
 $\frac{1}{4}$ cup water

Combine all the ingredients except spareribs. Pat out in greased baking pan, cover with the spareribs and sprinkle with salt, pepper and flour. Or spread stuffing on ribs, roll up and tie. Bake in a moderate oven (350 deg. F.) about 2 hours or until ribs are tender. Fine too for other meats.



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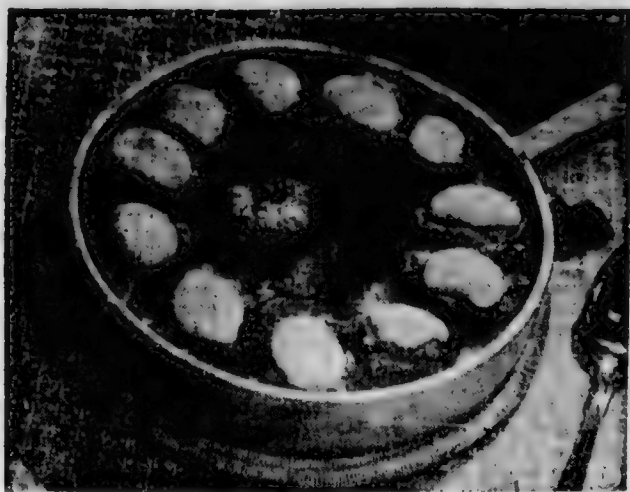


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Tomatoes Ideal in Hot Weather

Tomatoes, ripe and rosy and fresh from the vine, please everyone. Here are three new recipes to glorify for hot-weather meals.

Deviled Tomatoes (Serves 6)

6 tomatoes
1 cup French dressing
1 cup cracker crumbs
3 tablespoons homemade or genuine commercial mayonnaise, chopped parsley

Slice tomatoes into a casserole, cover with French dressing and chill in refrigerator an hour or two. Pour off dressing, mix with egg. Lift out tomatoes and arrange alternately with crumbs. Pour dressing and egg mixture over. Set casserole in pan of water. Bake in slow oven (325 degrees F.) about 25 minutes. Spoon mayonnaise on top tomato slices and continue cooking another 5 or 10 minutes or until set. Garnish with parsley.

Broiled Tomatoes With Curry (Serves 4)

8 small tomatoes
sugar
salt
pepper
butter
curry powder

Scoop out tops of tomatoes. Sprinkle with sugar, salt, pepper. Add ½ pat butter in each and sprinkle well with curry powder. Broil for 15 minutes.

Broiled Tomatoes and Mushrooms (Serves 4)

4 large tomatoes
8 large mushrooms
butter

Cut tomatoes in half. Wash mushrooms and stem (save stems for future use). Drain well and put tomatoes and mushrooms cup side up in broiler. Sprinkle with salt and pepper and dot with butter. Broil for about 15 minutes. Before serv-

Desserts

LEMON BISQUE

Put in a bowl a pkg. of lemon gelatin, 1/3 cup granulated sugar, a little salt, 3 tbsps. lemon juice, grated rind of 1 lemon. Pour 1 1/4 cups boiling water to dissolve. Put in a cool place till it has set slightly. Then beat it and add a can of condensed milk (13-oz. can), then beat still stiff. Take a pkg. of vanilla wafers, crush into crumbs and put 1/4 the crumbs into the pan; pour gelatin mix, then top with remaining crumbs. Set in a cool place and chill a few hours or more. Cut into squares like ice cream.

PINEAPPLE UPSIDE DOWN CAKE

1 cup sugar
1/2 cup butter
2 egg yolks
1/2 cup of milk or juice from the pineapple
2 1/2 tbsps. baking powder
1 1/4 cups cake flour

Fold in egg whites and 1 tsp. of vanilla. Bake 45 minutes at 350 deg. F. At the bottom of the cake 2 tbsps. butter melted in a pan, add one cup of brown sugar and the slices of pineapple.

WHIPPED JELLY DELUXE

Set gelatin overnight. Next day whip up 1 cup whipping cream. Whip up jelled jelly. Add whipped cream to jelly. Mix thoroughly. Add sliced bananas, oranges, canned pineapple, and apples. When ready to serve top with a spoonful of whipped cream and garnish with chopped nuts. Serve immediately.

ing, put mushrooms cup side down on tomatoes and place under flame for a minute.

CHERRY WINKS

1/3 cup shortening
1 tsp. each grated lemon peel, vanilla, baking powder
1/4 tsp. soda
1/2 cup sugar
1 well beaten egg
1 1/2 tbsps. milk
1 cup flour
1/4 tsp. salt
1/2 cup chopped raisins
1/2 cup chopped walnut meats
1 1/4 cups crisp wheat flakes.

Thoroughly cream shortening, lemon peel, vanilla and sugar; add egg and milk; beat thoroughly. Add sifted dry ingredients. Stir in raisins and nut meats. Drop from teaspoon onto crushed wheat flakes, toss lightly to coat; arrange on a greased cookie sheet, top with candied cherries; bake in hot oven (400 deg. F.) 12 minutes. Makes 2 or 3 doz.

PEACH UPSIDE DOWN CAKE

1 large can of peach halves,
1 cup brown sugar
3 tbsps. butter.

Melt butter and cover with brown sugar. Arrange peach halves with cut side down around the outside of the pan. Cut 1 peach in pin-wheel design if you like. Put a cherry in centre of peaches, also some walnut meats in open spaces. Sprinkle with cinnamon. Cover with batter: 2 cups sifted flour, 1/2 tsp. salt, 1/2 cup butter, 2 tbsps. baking powder, 1 cup white sugar, 2 eggs, 1 tsp. vanilla, 1/2 cup milk. Bake in oven (325 deg. F.) 40-45 minutes. Serve with whipped cream.

EGGLESS CAKE

2 cups brown sugar
2 tbsps. of shortening or butter
1 c. of cocoa
1 c. boiling water
1 c. of sour milk

Dissolve 1 level tsp. of baking soda, 2 1/4 cups of flour, 2 tbsps. baking powder, pinch of salt, 1 tsp. vanilla.

Drop Cake

Peanut Butter Cookies

1/2 cup shortening
1/2 cup brown sugar
1/2 cup white sugar
1/4 cup peanut butter
2 eggs
1 1/4 cups white flour (approximately)

1 teaspoon baking powder
1/4 teaspoon salt

Cream shortening, add sugars and mix thoroughly. Add peanut butter and mix until well blended. Add eggs and heat until very fluffy. Add flour, sifted with baking powder and salt. No liquid is used. Batter should be stiff enough so it can be dropped by spoonful onto cookie sheet. Flatten cookies with a fork which has been dipped in cold water. Bake in moderate oven until lightly browned.

MAYFLOWER MOULD

1 envelope gelatin
1 can sliced pineapple
1 cup cooked rice
1 cup hot water
1 tbsps. lemon juice
sugar
glace cherries or stoned dates
Red coloring.

Drain syrup from pineapple rings; add to it gelatin dissolved in hot water. Measure and add water to make 1 pt. Pour a little of the liquid into bottom of a mould. When firm arrange pineapple slices, placing half a cherry in centre of each ring. Cover with a little more liquid. Dip slices in the liquid and arrange around the sides of the mould, placing half a cherry in the centre of each slice. Add a few drops of red coloring to remainder of the liquid. Stir in the rice and place in the mould with pieces of pineapple and chopped cherries. Slices of stewed apples (cored) and juice may replace pineapple and juice.

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Sweet Potato Sausage Pie (Serves 6)

One pound sausage meat, 1½ cups apple slices, ¼ cup brown sugar, 1 2/3 cups mashed sweet potato, ½ teaspoon salt, 2 tablespoons butter, ¼ cup milk.

Put sausage into a heat-resistant glass round cake dish. Arrange apple slices on top of meat. Sprinkle with brown sugar. To mashed sweet potato add salt, butter and milk.

Here's a salad to go with the main dish. Together, they constitute a balanced meal.

Winter Salad (Serves 6)

One tablespoon unflavored gelatin, ¼ cup cold water, 1 cup boiling water, 1/3 cup sugar, ¼ teaspoon salt, 2 tablespoons vinegar, 2 tablespoons lemon juice, ½ cup finely shredded cabbage, 1 cup diced cel-

ery, ¼ cup sliced olives, 2 tablespoons finely cut pimiento, 2 tablespoons finely cut green pepper.

Soften gelatin in cold water for five minutes. Add boiling water, sugar and salt; stir until dissolved. Add vinegar and lemon juice. Set aside to cool. When mixture begins to thicken stir in cabbage, celery, olives, pimiento and green pepper.

Pour into six glass five-ounce custard cups. Place in refrigerator for two hours or until salad is firm. Remove from custard cups and place on lettuce for serving.

BIRD'S NESTS

Cream ¼ cup butter, ¼ cup brown sugar, add 1 egg yolk, beat, add 1 cup flour, form balls, dip in slightly beaten egg white, roll in ¼ cup chopped nuts, or coconut, press centres. Bake in moderate oven 350 deg. F. for 8 minutes. Remove, press again, bake 10 minutes. Fill with jam.

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Sunny Boy Recipes

SUNNY BOY MUFFINS

1 egg
½ cup sugar
1 cup sour milk
½ teaspoon salt
2 tablespoons lard
1 teaspoon soda
1 cup Sunny Boy
1 cup white flour

METHOD—Mix in order given. Dissolve soda in milk; stir; then add dry ingredients. Turn into greased pan and bake in hot oven for 25 minutes.

SUNNY BOY LOAF

(Excellent for the Lunch Pail)
2/3 cup brown sugar
1 tablespoon butter
1 egg
1 cup raisins
1 cup sour milk
1 cup white flour
1 cup Sunny Boy
1 teaspoon soda

METHOD—Mix in order given. Dissolve soda in milk; stir; then add dry ingredients. Place in greased pan and cook in moderate oven for 35 minutes.

SUNNY BOY COOKIES

1½ cups Sunny Boy cereal
1½ cups white flour
1½ cups white sugar
¾ cup shortening
½ teaspoon salt (small)
¾ teaspoon baking soda
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon

METHOD—Mix all dry ingredients well together, then add three-quarters cup Roger's Syrup (warm) and 1 well beaten egg. Form into balls, put in pan far apart, and bake in moderate oven.

SUNNY BOY MEAT LOAF

1½ lbs. grated beef
½ lb. grated pork
1 cup Sunny Boy
1 teaspoon salt (small)
Dash of pepper
2 eggs
1 small onion (chopped fine)

METHOD—Combine all the ingredients and mix well together. Bake in oven for 1 hour. If desired a can of tomatoes (strained) can be

poured over this after well browned.

SUNNY BOY HEALTH PUDDING

1½ cups cooked Sunny Boy cereal
2 eggs (beaten)
1/3 cup brown sugar
2 cups good milk
1 cup dates or raisins

METHOD—Mix all together and put into a greased pudding dish. Bake 25 minutes. Serve with cream and sugar.

SHIRLEY'S FUDGE

1 lb. brown sugar
¼ tsp. salt
1 heaping tbsp. flour
¼ cup milk
1 tbsp. butter
¼ tsp. vanilla.

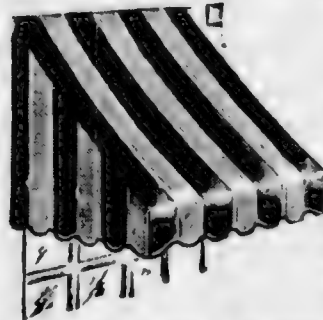
Mix sugar, salt, flour together then add milk. Stir good, then add butter. Put on low fire. Cook till it forms a soft ball in the cold

OMELETTE FOR TWO

Four eggs, milk—added until the mixture looks just right, but a quick check with a cook book shows 1 tbsp. allowed for each egg; dash of baking powder, enough to cover the end of a tsp. The secret of making tender is to beat the mixture well and have it "fluffy" before pouring it into a pre-heated pan. Cook over medium heat until browned. Add grated cheese or a tiny bit of chopped onion and bread crumbs with the cheese to extend an omelette without adding more eggs.

water. Cool for 10 minutes, then add vanilla and beat until stiff. Pour in buttered pan and set to cool. Nuts and chocolate may be added if desired.

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SUNNY BOY LOAF

2/3 cup brown sugar
1 tablespoon butter
1 egg
1 cup raisins
1 cup sour milk
1 cup white flour
1 cup Sunny Boy
1 teaspoon soda

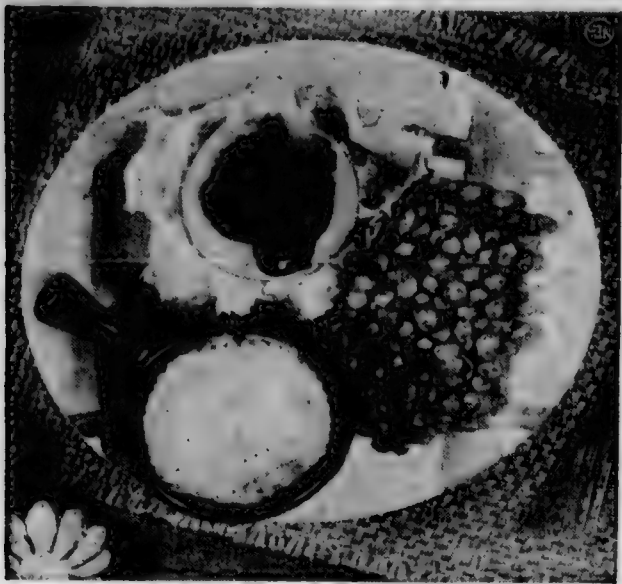
Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients. Place in greased pan and cook in moderate oven 35 minutes.

SUNNY BOY MUFFINS

1 egg
½ cup sugar
2 tablespoons lard
1 cup sour milk
1 teaspoon soda
½ teaspoon salt
1 cup Sunny Boy
1 cup white flour

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients; turn into greased muffin pans. Bake in hot oven 25 minutes.

"Sunny
Boy"
Cereal



Individual Chicken Pies

- 1½ cups cooked chopped chicken.
1½ cups diced cooked potato
½ cup cooked diced carrots or celery
2 tablespoons finely minced onion
1½ cups medium white sauce
salt
pepper
½ cup grated cheese
pastry

Combine chicken, potatoes, carrots and onion. Season to taste. Place in individual baking dishes. Roll out pastry, cut pastry slightly larger than baking dishes. Place on top of chicken mixture to bake. Cut slits in pastry.

Bake in moderately hot oven (400 degrees F.) until pastry is nicely browned and filling begins to bubble. Serve with cranberry sauce chicks on pineapple or apple rings.

To make the cranberry sauce chicks: Cut a 1-pound can of jellied cranberry sauce into 1½-inch slices. From each slice cut a cranberry chick with a chick-shaped cookie cutter. Mount each chick on top of a ring of pineapple or a slice of red-skinned apple. Serve on lettuce with dressing or as an accompanying relish.

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Cakes

ORANGE CAKE

- 1 cup brown sugar
2 eggs (beat separate)
1 cup sour milk
1 tsp. soda
2 cups flour
1 cup raisins
1 orange (grind)
Nuts may be added.

MARBLE CAKE

- 2 cups flour
3 tsps. baking powder
½ tsp. salt
½ cup butter and shortening mixed
1 cup fine sugar
2 eggs well beaten
¾ cup milk
1 tsp. vanilla
1 square chocolate melted.

Sift flour with baking powder and salt. Cream butter, add sugar gradually, beating well. Add the well-beaten eggs, then add the flour and milk alternately; flavor with vanilla. To one half the mixture add the chocolate. Place the light and dark portions of the cake alternately by spoonfuls in pan and bake in a moderate oven, 350 deg., for about one hour.

WINTER SPICE CAKE

- 2 cups flour sifted before measuring
Measure 2 cups shortening
1 cup white sugar
1 teaspoon salt
1 tsp. cinnamon
½ tsp. cloves
¼ tsp. nutmeg
¼ tsp. allspice
¼ tsp. baking powder
½ cup milk
¼ cup molasses

Stir vigorously then add 2 teaspoons baking powder, then stir. Add 2 eggs (unbeaten), 1/3 cup milk, then stir for 2 minutes until batter comes smooth, and then pour in 9-inch pan and bake at 350 deg. F.

CHOCOLATE LAYER CAKE

Measure into mixing bowl:

- 1½ cups cake flour
1¼ cups sugar
½ cup shortening
1 tsp. salt
1 tsp. soda
2 sqs. melted chocolate
½ cup milk

Stir vigorously 2 minutes. Now stir in: ¾ tsp. baking powder. Add ½ cup milk, 2 eggs, 1 tsp. vanilla. Pour batter into greased layer pans. Bake 20 to 25 minutes in oven (350 F.)

SCOTCH CAKES

- 1 cup butter or shortening
½ cup brown sugar
1½ cups sifted flour
½ cup corn starch
Pinch of cream tartar
Pinch of soda.

Mix shortening with sugar. Combine well. Add flour to which has been added the starch, tartar and soda. Mix together well. Roll out to 1-inch thickness and bake in moderate oven, 325 degrees until brown.

REAL GOOD GINGER BREAD

Cream ½ cup butter and ½ cup white sugar well together. Add 2 eggs unbeaten. Combine 1 tsp. soda in ½ cup molasses and add to first mixture. Measure and sift together 1½ cup flour, 1 tsp. ginger, 1 tsp. cinnamon and a pinch of salt. Add alternately to mixture with ½ cup cold water. Bake in oven 350 deg. F.



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Novel Bread Teams With Salad

Here's a new idea for crisping bread to serve with salad. It's easy to do, yet will be big news for hostesses.

Salad Bread (Serves 12)

One loaf unsliced bread, 1/3 cup melted butter, 1 tablespoon chopped parsley, 1 tablespoon chopped onion, 1/2 teaspoon celery salt.

Trim crusts from loaf of bread. Slice loaf into six portions, cutting to within 1/4-inch of bottom crust. To melted butter add parsley, onion and celery salt. Brush butter mixture on all cut surfaces of loaf. Place loaf of bread on heat-resistant glass utility platter. Bake in moderately hot oven (400 degrees F.) for 15 minutes. Serve on hot platter with individual bowls of salad with special dressing.

Special Fruit Salad Dressing (Makes 1 1/2 cups dressing)

Two eggs, 2 tablespoons sugar, 1/2 teaspoon flour, 1/2 cup pineapple juice, 1 tablespoon lemon juice, 1/2 cup whipping cream.

Thoroughly beat eggs in top of double boiler. Mix sugar, flour and pineapple juice and stir into eggs. Place over bottom part of double boiler and cook for about 15 minutes or until mixture is thick; stir frequently. Remove from heat and cool. Add lemon juice. Whip cream and fold into cooled egg mixture. Serve on fruit salad, arranged in glass individual deep pie dishes.

The tea bag was invented by an Irish-American storekeeper who put tea in small silk bags as samples, but they soon became popular as an easy way to make tea.

Pies

PEACH PIE

Put peaches peeled and stone out. Lay in paste covered glass pie dish, 1/2 cup brown sugar over 1 tsp. melted butter. Put paste on top, cut centre. Bake 15 minutes in oven.

MINCE-MEAT CUSTARD PIE

2 eggs
1/4 tsp. salt
1 1/2 cups milk
1/3 cup sugar
1 1/2 cup mince meat, single crust uncooked pastry.

Beat the eggs with sugar and salt; add milk. Spread mincemeat on bottom of crust, pour in the custard mixture, sprinkle with nutmeg. Bake in hot oven (425 deg. F.) for 15 minutes. Reduce to moderate (350 deg. F.) and bake 25 to 30 minutes more.

BUTTERSCOTCH PIE

One cup brown sugar, 1 tbsp. butter, melt together and brown over blaze; in another dish place 2 tbsps. corn starch, 2 tbsps. milk, and 1 1/2 cups boiling water and 1 egg yolk (save white for top). Place in a cooked pie crust and brown top.

HARVEST PUMPKIN PIE

1 1/2 cups of strained pumpkin
1 1/2 cup milk
2 eggs
2/3 cup brown sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. cloves

Bake in deep nine-inch pie pan 40 to 45 minutes in 400 deg. F. oven. After being baked, pie may be sprinkled with chopped pecans and whipped cream or cover top with whipped cream and drizzle honey on top of cream.

BOSTON CREAM PIE

1 1/2 cups cake flour
1 cup sugar
2 1/2 tps. baking powder
1 egg
1/4 tsp. salt
2/3 cup milk
1/3 cup fat
1 tsp. vanilla

Sift flour, measure and sift with baking powder and salt. Cream fat, add sugar gradually, creaming it in well. Add egg and vanilla and beat well, then add sifted dry ingredients alternately with milk, beating until smooth after each addition. Turn into greased layer pans and bake in moderately hot oven, 375 degrees F., about 25 minutes, or until cake shrinks from sides of pan. Remove from oven, let stand 5 minutes, then remove.

PUMPKIN PIE

3 eggs
1/2 cup brown sugar
firmly packed
1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. cloves
2 cups of strained pumpkin
2 cups sweet milk
1 9-inch unbaked pastry shell

Beat eggs thoroughly, add sugar, salt and spices. Gradually stir in pumpkin and milk. Pour into pastry shell. Bake in very hot oven (450 deg. F.) 10 minutes, reduce heat to moderate (350 deg. F.). Bake 20 to 25 minutes or until inserted knife comes out clean. Makes 9-inch pie.

BUTTERSCOTCH PIE

1 1/2 cups milk
3 tbsps. corn starch
2 tbsps. flour
1/4 tsp. salt
1 1/2 cups brown sugar
2 eggs
2 tbsps. butter
1 tsp. vanilla

Put milk in double boiler, when at boiling point stir in flour, corn starch and salt (which has been blended with a little cold water); add sugar and stir constantly until thickened, then add well-beaten yolks, butter, and vanilla. Cook a few minutes over boiling water. Fill pie shells which have been previously cooked. Top with meringue made with whites of eggs beaten with 2 tbsps. brown sugar. Put in oven and slightly brown.

DAD'S FAVORITE CHOCOLATE CAKE

2 cups brown sugar
1/4 cup butter
2 eggs
1/2 cup sour milk
1/2 tsp. soda
1 cup raisins
1 1/2 cup chopped nuts
1/2 tsp. salt

Mix 5 tbsps. cocoa with 1 cup hot water, add to first mixture it should be quite thin. Bake 1 hour, cool and ice with icing sugar butter and cream.



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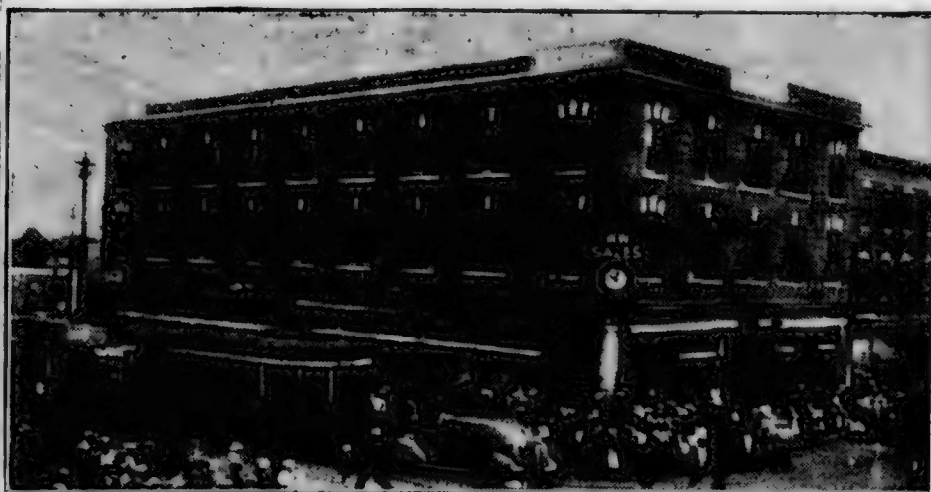
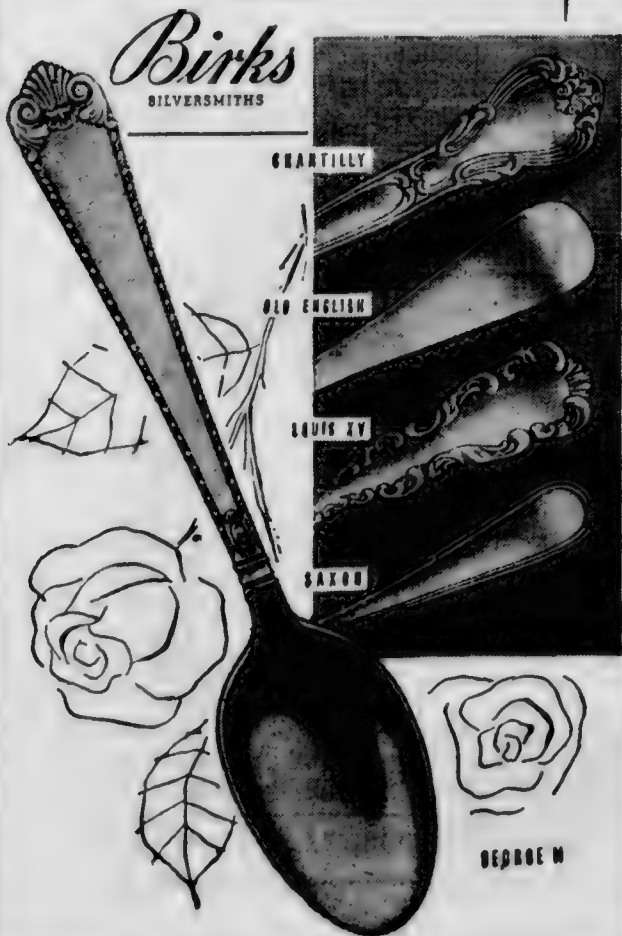
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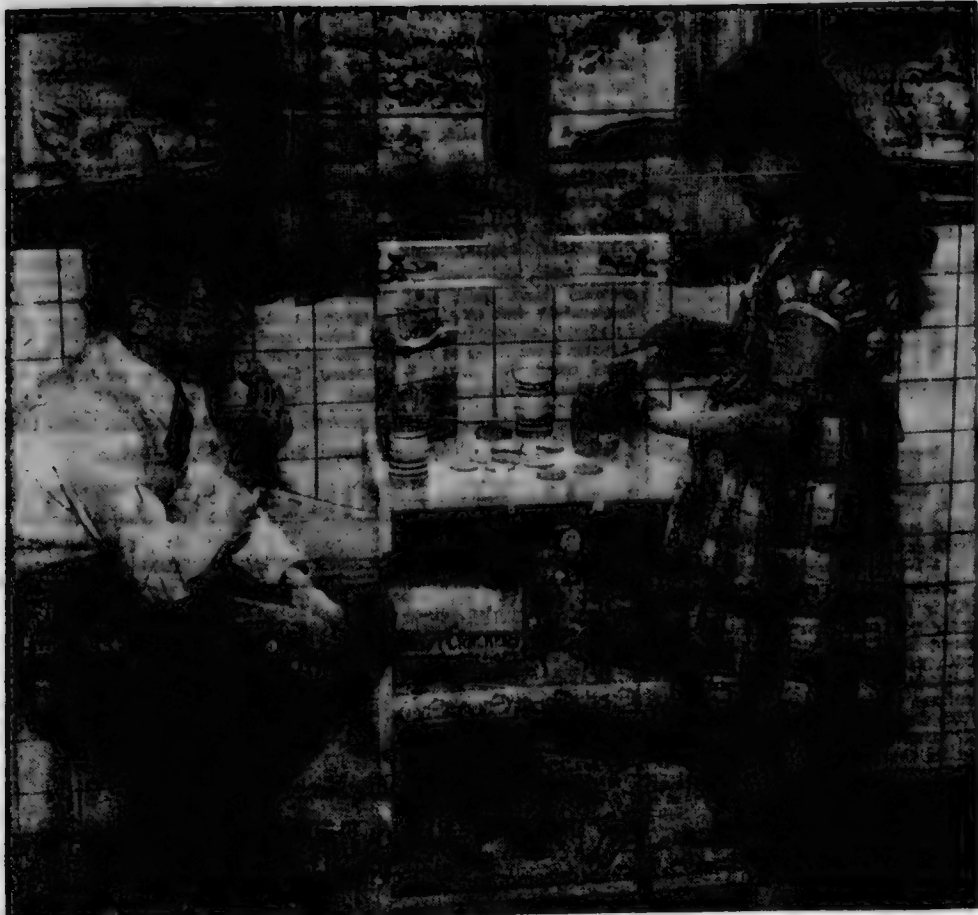
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Special Snack-Bar Invites After-School Bite

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Arrange a special shelf or cabinet as the "snack bar." Let the youngsters do their own making and cleaning up. But keep the snack bar exclusively for them. They'll enjoy its "exclusiveness" and keep it in good use and good order.

Mother might mix up some whole-

some but tasty spreads in advance to go on crackers. Such as:

Peanut Butter With Orange

One-third cup peanut butter, 3-ounce package cream cheese, 1 tablespoon orange juice, ½ teaspoon grated orange rind.

Blend peanut butter and cheese; add remaining ingredients; mix well.

Bologna

One-half cup ground bologna, 1 chopped hard-cooked egg, 2 tablespoons sweet pickle relish, 1 tablespoon minced onion, 2 tablespoons mayonnaise, ¼ teaspoon salt.

Tuna Fish

Seven-ounce can tuna fish, 3 tablespoons sweet or dill pickle relish, 2 tablespoons minced onion, 3 tablespoons mayonnaise, salt and pepper to taste.

Flake fish; add remaining ingredients and mix well.

Chili Cream Spread

One-half cup cream cheese, 2½ tablespoons chili sauce.

Combine ingredients, mixing well. Keep a supply of crisp crackers, tiny twisted pretzels, wheat toast, grahams, etc., in the "snack bar."

Baked Stuffed Heart

2 lbs. Beef Heart
1 cup bread crumbs
1/3 cup chopped onion
¼ cup water or stock
½ teaspoon salt
½ teaspoon pepper
½ teaspoon poultry seasoning
2 tablespoons soft drippings

Clean and trim the heart. Wash thoroughly and dry. Combine the remaining ingredients, let stand for 5 min., then use to stuff heart. Skewer or tie up secure. Coat with seasoned flour and brown thoroughly in hot fat in frying pan, place in baking dish, rinse frying pan with water and pour over the heart. Add water to half cover. Cover and bake in a moderate oven (350 deg. F.) until tender, about 3 hours. Season during baking.

Stuffed Baked Pork Chops

6 double pork chops
2 cups bread crumbs
4 tablespoons butter
1 small onion minced
½ teaspoon sauce
dash of pepper
¼ teaspoon salt
1½ cups water
3 tablespoon tomato ketchup

Cut pocket in each chop. Make a dressing of bread crumbs and seasonings. Place dressing in the pockets of the chops. Brown, place in roasting pan, cover with sauce made of water and ketchup. Bake in hot oven (400F.) about 45 minutes, basting frequently.

MEAT LOAF

Mix together 2 lbs. of ground steak, 2 large onions cut fine, 1 piece of celery cut fine, salt and pepper to taste, 2 eggs, 1 tin of tomato soup (as is). Enough cracker crumbs to use up moisture, but not too dry. Place in a meat loaf pan and cook for 1 hour. Moderate oven, cut in slices and serve, hot or cold.

TENDERIZED STEAKS

Take about 1½ or 2 lbs. of steak, T-bone or round, and cut into cubes. Drop into very hot fat and fry until brown on both sides, seasoning with salt and pepper. Add a very large onion that has been cubed and over all, pour 1½ cups of preserved tomatoes with the juice. Place cover on pan and place on a lower heat to simmer for 10 minutes. Serves 4 to 6.

Veal Stew (Old Country Style)

2 lbs. veal
2 large onions
1 small garlic
3 large fresh carrots
½ head cabbage
3 potatoes
½ cup beans (green or dry)
1 apple
2 stalks celery
sprig of parsley
1½ cups peas or soup mix
gravy
pinch of each of Mexican chili powder
dry mustard
onion salt
cayenne pepper
salt to taste
½ cup meat drippings

Wash veal and cut in pieces. Pot roast it until lightly browned, then add the onions and simmer until they are done. Cover the meat and onions with hot water and cook one hour. Chop all the vegetables fine and add to the meat. Add the spices and salt. Pour in meat drippings. Boil slowly for ¼ hour. Make gravy from flour, salt, shortening, and season well with ketchup or sauce. Pour gravy into stew a few minutes before the stew is done.

Meats

Pork Turnovers

1 cup ground cooked pork or veal
¼ cup milk
¼ cup catsup
1 tablespoon horse radish
½ teaspoon Worcestershire sauce
2 tablespoons lemon juice
½ teaspoon salt
1 recipe of plain pastry

Combine all ingredients except pastry, mix well; roll pastry thin, cut in 4 by 5 inch rectangles. At one side place 2 tablespoons meat mixture, fold over and seal edges, prick top. Bake in hot oven, 450 deg., 10 to 12 minutes. Makes 10 foldovers. Plain pastry, 2 cups flour, ¼ teaspoon salt, 2/3 cup shortening, 4 to 5 tablespoons cold water.

SWISS STEAK

2½ lbs. round steak
½ cup flour
1 tbsps. fat
½ onion, salt and pepper
1½ cups boiling water
½ cup tomato catsup

Round salt and pepper and flour into meat. Brown in skillet with fat. Add onion, water and catsup. Cover closely and simmer slowly about 1 hour.

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Desserts

PARTY BAKED APPLES

¼ cup light syrup
½ cup water
¼ tsp. cinnamon
1 tsp. grated lemon rind
1 tbsps. butter
2 tbsps. sugar
4 baking apples, cored
1 egg white
2 tbsps. sugar
14 almonds, blanched
4 maraschino cherries, chopped

Combine first six ingredients, bring to a boil. Remove from heat. Pare upper half of apples, place in baking tins. Pour syrup mixture over apples. Bake in moderate oven (350 deg. F.) about 1 hour or until tender, basting frequently. Remove from oven. Top apples with meringue made from egg white and 2 tbsps. sugar. Insert cherries and shredded almonds. Bake 15 minutes or until lightly browned. 4 servings.

GINGERBREAD PEACH SHORT CAKE

¼ cup fat
¼ cup sugar
1 egg
¼ cup molasses
2½ cups sifted pastry flour
1½ tbsps. baking soda
½ tsp. cloves or cinnamon
¼ tsp. salt
1 cup hot water

Cream fat, gradually cream in sugar; add beaten egg and molasses, beat well. Mix and sift dry ingredients, add alternately with the water, combining lightly. Bake in greased cake tin 50 minutes with temperature about 350 deg. F. When baked, split, fill with sliced peaches and serve.

FROZEN APRICOT PUREE

1½ cups cooked apricots
¼ cup corn syrup
¼ tbsps. lemon juice
1½ tbsps. gelatin
2 tbsps. cold water
1 egg white, slightly beaten

Drain fruit and press through sieve or fine collander to make puree. Mix fruit puree and sugar, syrup, lemon juice and salt. Place in refrigerator. Soak gelatin in cold water 5 minutes to soften, then dissolve by beating over boiling water 10 minutes. Slowly add chilled puree mixture to dissolved gelatin, stir constantly. Add the beaten egg whites to freeze in refrigerator. Place fruit mixture in tray to coldest point. Freeze till firm. Turn into chilled bowl and beat until mixture lightens in color and smooth. Work quickly so mixture does not melt. Return to ice cube tray few hours. Makes six servings.

TAPIOCA CUSTARD

2 cups milk
1 can condensed milk
1 cup water
1 tsp. vanilla
2 tbsps. tapioca
¼ cup sugar
½ tsp. salt
1 egg (separated)

Place milk in double boiler and bring to boil, then place tapioca and salt in boiling milk and boil 12 minutes, stirring occasionally. Then beat the yoke of the egg with 2 tbsps. sugar and place the milk, tapioca with egg yolk and sugar about half. Mix good and place back on stove and cook till it thickens. Remove from stove and put in vanilla. Just before serving beat white of egg and then put in sugar, and then mix it in the tapioca mixture and serve topping with nuts.

PUDDING SAUCE

1 tsp. grated orange rind
2/3 cups orange juice
1/3 cup sugar
2 egg yolks slightly beaten.

Combine all ingredients and cook over low heat. Stir until thick. Beat two egg whites stiff and pour in hot egg yolk mixture. Beat constantly. Serve at once. Serves six.

LEMON DESSERT

1 pkt. gelatin
4 tbsps. cold water

Let stand five minutes, add 1 cup boiling water, 2/3 cup sugar. Beat whites of 2 eggs, add vanilla, pinch salt, add to gelatin mixture. Put in a pan, when set cut into squares and roll in graham cracker crumbs.

Sauce for Lemon Dessert

Beat egg yolks, 1/3 cup cream, 1/3 cup butter, and 1/3 cup sugar; add 2 tbsps. lemon juice. Shortening can be used instead of butter.

LEMON PUDDING

1/3 cup sugar
3 tbsps. corn starch
¼ tsp. salt
2 cups milk
1 egg yolk well beaten
1 tbsps. lemon juice
1 egg white, stiffly beaten

Mix sugar, cornstarch, salt in double boiler. Gradually add milk. Mix until smooth. Place over boiling water and cook stirring constantly until mixture thickens. Cover and continue cooking 10 minutes longer. Remove from heat. Pour over beaten egg yolk, stir, return to double boiler and cook 2 minutes longer. Remove from heat. Add lemon juice and rind. Fold hot mixture slowly into stiff beaten egg white. Pour into serving dishes. Chill. Serves 4.

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Surprise Pumpkin Pie Delights

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Surprise Pumpkin Pie

Crust:

- 1 cup sifted flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup shortening
- 2 to 3 tablespoons ice water.

Filling:

- 1 1/2 cups canned pumpkin
- 1 cup evaporated milk
- 3/4 cup brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 tablespoons butter
- 2 eggs
- 1 cup mincemeat

Garnish:

- 6 slices cheese.

Crust: Sift together flour, baking

powder and 1/2 teaspoon salt. Cut in shortening with fork or pastry blender until it is size of peas. Add ice water a little at a time, mixing only enough to hold ingredients together.

Place dough on lightly floured board and roll to about 1/8-inch thickness. Line a ten-inch heat-resistant glass crinkle edge pie plate. Allow pastry to extend about 1/4-inch beyond top edge of pie plate. Tuck pastry under so that it just comes to top of pie plate and press pastry into flutes on pie plate.

Filling: Combine pumpkin, evaporated milk, brown sugar, salt, ginger, cinnamon, nutmeg and butter in a saucepan. Cook over low direct heat until the butter is melted.

Beat together one whole egg and the yolk of the second egg. Remove

Pies

PUMPKIN CHIFFON PIE

(Filling for one 9" pie shell)

- 1 envelope plain unflavored gelatine
- 1/4 cup cold water
- 3 eggs, separated
- 1/2 cup sugar
- 1 1/2 cups pumpkin (canned or fresh)
- 2/3 cup milk
- 1/2 tsp. ginger
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 3 tps. sugar.

Soften gelatine in cold water.

CUSTARD PIE

- 3 eggs
- 1/2 cup white sugar
- 1 tsp. vanilla
- 1/4 tsp. salt
- 3 cups scalded milk
- 1/2 tsp. nutmeg
- 1 8-inch unbaked pastry shell.

Method: Beat eggs slightly and stir in sugar, salt and vanilla. Gradually add milk, stirring constantly. Pour into pastry shell. Sprinkle with nutmeg. Bake in a very hot oven (450 deg. F.) 15 minutes then reduce heat to moderately low (325 deg. F.) and continue baking 25 minutes or until a knife inserted in the centre of pie comes out clean. This makes 1 pie filling.

SHOO-FLY PIE

- 1/2 cup chopped walnut meats
- 1/2 cup raisins
- 1 cup brown sugar
- 1/2 cup molasses
- 1 tbsp. flour
- 2 tbsps. melted butter
- 1/2 tsp. salt
- 3 eggs beaten

pastry for 1 crust pie.

Line an eight-inch pie pan or dish with pastry, shape the edge into an upstanding rim. Scatter the nuts over the bottom, mix other ingredients thoroughly and pour over nuts. Bake in hot oven (450 deg. F.) for 10 minutes, then a slow oven (300 deg. F.) for 30 more minutes. Let cool before cutting.

pumpkin mixture from heat and stir in beaten egg. Beat the remaining white until it is stiff and fold into pumpkin mixture.

Spread mincemeat in pastry lined pie plate. Pour pumpkin filling on top of mincemeat. Bake in hot oven (425 degrees F.) and continue baking for 10 minutes. Lower temperature to 325 degrees F. and continue baking for 30 minutes. Garnish with cheese cut in the shape of pumpkins.

BUTTERSCOTCH PIE

Place 1 cup brown sugar and 2 tbsps. baking powder, 1 egg, 1/4 tsp. salt, 2/3 cup milk, 1/3 cup fat, 1 tsp. vanilla. Sift flour, measure and sift with baking powder and salt. Cream fat, add sugar gradually, creaming it in well. Add egg and vanilla and beat well, then add sifted dry ingredients alternately with milk, beating until smooth after each addition. Turn into greased layer pans and bake in moderately hot oven, 375 degrees F.; about 25 minutes, or until cake shrinks from sides of pan. Remove from oven, let stand 5 minutes, then remove from pans to cool.

PIE CRUST

- 2 cups sifted flour
- 2/3 tsp. salt
- 2/3 cup chilled shortening in cold water
- 1/2 tsp. baking powder enough for single pie.

For 2 open pie shells, 3 cups flour, 1 tsp. salt, 1 cup shortening with water as required.

BANANA PIE

Make your pie crust then cook it and fill with the following: 2 large bananas, 1 cup sweet milk, 1 tsp. corn starch, 1/2 cup granulated sugar, 1 tsp. vanilla, 1 egg yolk. Beat the whites for the top. Cook your filling till it gets thick, then pour in pie crust.

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Franks

Frankfurt Quails
Yield: 4 servings
1 lb. Premium Frankfurts
1/2 lb. Premium Bacon
1/2 lb. cheese

Make a lengthwise slit in the frankfurt. Fill with 1/4 inch stick of sharp cheese cut 1/4 inch shorter than the frankfurt. (Savoury dressing, spiced fruit, mustard, vegetables, or pickle relish may be used for variety). Wrap each frankfurt spiral fashion, with a whole slice of bacon, fastening each end with a toothpick. Place split side up in a baking dish. Bake in hot oven (425 deg. F.) for 20 minutes. Turn if necessary, or the quails may be broiled for about 12 minutes.

Barbecued Frankfurts
Yield: 4 servings
1 lb. Premium frankfurts
1 cup Barbecue sauce
Add frankfurts to hot barbecue sauce. Heat about 8 minutes. Serve on toasted buns or hot rice or spaghetti.

Frankfurt Skillet Meal
Yield: 4 servings
6 frankfurts
3 medium tomatoes
1 large onion
1 green pepper
1 cup grated sharp cheese
1/2 teaspoon salt

Slice tomatoes 1/2 inch thick, combine with thin slices of onion and frankfurts in half lengthwise, then green pepper in a skillet. Split cut across. Place frankfurt slices over top of vegetables are tender. Sprinkle cheese over top. Cover and heat 5 minutes, or until cheese is melted.

Note: May be prepared in a covered casserole. Bake in a moderate oven (350 deg. F.).

Frankfurt Potato Boats
Yield: 4 servings
1 package frankfurts (1 pound)
4 medium-sized potatoes
salt
pepper
2 tablespoons butter
1/2 cup hot milk (about)
1/2 cup grated pimiento cheese (1/2 pound)
paprika

Cook potatoes in boiling salted water until tender. Drain and replace pan of potatoes over low heat to dry potatoes well. Shake pan frequently to prevent potatoes sticking. Mash potatoes until free of lumps. Add salt, pepper, butter, and cheese and combine thoroughly with potatoes. Add enough hot milk to make light and fluffy. Beat very thoroughly.

Slit frankfurts lengthwise but do not cut entirely through. Put frankfurts on baking sheet. Fill with mashed potatoes. Sprinkle with paprika and broil until potatoes are golden brown and frankfurts are heated through.

Frankfurt Supper Soup
Yield: 6 servings
6 premium frankfurts
1 cup navy beans
2 quarts cold water
2 tablespoons salt
3 tablespoons bacon dripping
1/2 cup chopped onions
1/2 cup grated carrots
1/2 cup sifted flour

Wash beans thoroughly. Drain. Put on saucepan and add 2 quarts of cold water. Bring to a boil. Reduce heat and add salt. Cover and let simmer until tender (about 2 hours). Heat drippings in a small saucepan, add onion and carrot and brown lightly. Add flour and mix thoroughly. Then slowly add 1 cup of bean liquor and cook until smooth and thick. Add this mixture to the bean soup. Bring to a boil. Add frankfurts which have been sliced pennywise and continue to cook for about five minutes. Serve hot.

Chilled Frankfurt Potato Salad
4 premium frankfurts
4 medium sized cooked potatoes
2 tablespoons diced onion
1/2 cup chopped celery
1/2 cup chopped pickle
1/2 cup salad dressing
1 teaspoon salt
pepper.
Cut frankfurts into pennywise or thin crosswise slices. Dice cooked potatoes. Mix frankfurts, potatoes, onion, celery and pickle. Add salad dressing and seasoning. Mix lightly. Chill thoroughly.

Frankfurt One-Dish Meal
Yield: 4 servings
1/2 package premium frankfurts
2 tablespoons dripping
3 tablespoons flour
2 tablespoons salt
pepper
1/2 teaspoon dry mustard
1 bay leaf
a dash of curry and sage
2 cups cooked tomatoes
About 1/2 pound of package of spaghetti

Melt dripping. Add flour and seasonings and blend. Sieve tomatoes and add. Cook until smooth and thick, stirring constantly. Cook spaghetti in boiling salted water until tender. Drain and add to tomato sauce. Slice frankfurts into small discs and add. Cover and simmer for 10 minutes.

EDMONTON BULLETIN, Saturday, March 13, 1948

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Creole Frankfurts
Yield: 5 servings
1 package premium frankfurts
1/2 medium sized onion, chopped
1/3 cup mushrooms, chopped
2 tablespoons butter
2 tablespoons flour
1 cup water
1 cup stock (beef, chicken, mushroom, etc.)
1/2 teaspoon salt
1/2 teaspoon pepper
Dash of cayenne pepper
1/2 teaspoon thyme
1 bay leaf
1/3 cup pimiento, chopped
2 tablespoons parsley, chopped
Cut frankfurts into 2-inch pieces crosswise. Saute onion and mushrooms in butter for 3 minutes. Stir in flour and cook 1 minute. Add liquid gradually and cook until thickened, stirring constantly. Add seasonings and frankfurts, and simmer 8 to 10 minutes. Serve on hot toasted and buttered biscuits, or in bowls with hot buttered rolls as an accompaniment.

BREADED PORK CHOPS
6 pork chops
1 tbsp. cold water
1 egg, cracker crumbs
Trim fatten chops, sprinkle salt and pepper, dip in egg and then in cracker crumbs and fry to a fine brown in deep boiling fat. Drain and serve with French fried potatoes.

Frankfurt Casserole
Yield: 4-5 servings
4 frankfurts (1/2 pound)
3 cups toasted bread cubes
2 tablespoons melted butter or fortified margarine
1 11-ounce can condensed mushroom soup
2 teaspoons prepared mustard
1/2 teaspoon Worcestershire sauce
1/2 cup water
1/3 cup sifted bread crumbs
Cut frankfurts into pennywise slices. Into a 1 1/2 quart casserole put alternate layers of bread cubes, butter, and frankfurts. Over the top pour mushroom soup to which has been added the mustard Worcestershire sauce, and water. Sprinkle buttered crumbs over the surface. Bake in a moderate oven (350 deg. F.) for 30 minutes.

Creole Frankfurts On Rice
Yield: 6 servings
6 premium frankfurts
1/2 cup chopped green pepper
1/2 cup chopped onion
3 tablespoons fat
3 cups cooked rice
2 cups cooked tomatoes
1 1/2 teaspoons salt
Brown green pepper and onion in fat. Add rice tomatoes, and salt. Cover and simmer 30 minutes. Place frankfurts on rice. Return cover and simmer 5 minutes.



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Something to long remember . . . to choose carefully. The cake is almost as important as the trousseau . . . it is symbolic of the occasion. For many years brides have entrusted this important task to Dainty Cake for the very good reasons that quality is apparent in every detail.

This year, as always, we invite Brides to discuss their needs with us

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Rosebud Flour Recipes

DEVIL'S FOOD CAKE

1 cup brown sugar
2 1/2 cups Rosebud Self-rising Flour (Don't Sift)
1/2 cup sweet milk
1/2 cup shortening (butter or oil)
1 teaspoonful Vanilla
2 squares chocolate

After all ingredients are put together, add 2 tablespoons boiling water.

SUGAR COOKIES

1 cup shortening or butter
2 cups brown sugar
2 eggs
1/2 cup sweet milk
4 cups Rosebud Self-rising Flour (Don't Sift)

Nuts or dates may be added.

MUFFINS

2 cups Rosebud Self-rising Pancake Flour
1 1/2 cups milk, 1 egg
2 tablespoons butter
3 tablespoons sugar

Cream the fat and sugar together, add the egg and beat well.

Add flour and milk alternately, pour into well-greased muffin tins and bake in a hot (400 degrees Fahrenheit) oven about 20 minutes. Do Not Sift.

YORKSHIRE PUDDING

1 cup milk, 2 eggs
1 cup Rosebud Self-rising Flour (Don't Sift)

Mix milk and flour, add eggs already beaten. Put in deep dish with bottom well covered with dripping from roast. Cook in hot oven for 20 minutes, basting with more drippings from roast.

Virginia Italian Spaghetti

1 package spaghetti
1 lb. hamburger
1 can tomato soup
1 jar spaghetti sauce
1 teaspoon chopped garlic
1/2 lb. old cheese (chopped)
1 tsp. chopped garlic

Mix hamburger and garlic and shape into balls the size of walnuts. Brown well in fat, then add soup, sauce and cheese. Simmer one hour. Cook spaghetti in boiling water till tender. Drain and add to meat sauce and serve.

IRON RUST

1. Use salt, lemon juice and sunlight.
2. Salts of lemon is an alternative.

One-Dish Meals

Hungarian Lunch Dish

Melt 1/2 cup of butter in a heavy pan, and for each person to be served, add the following: 1 large onion sliced, 1 large green pepper sliced on top of onion and pepper; 1/2 (generous) handful of raw, washed rice on top of other ingredients, 1 pair of sausages on top of all; simmer for 40 minutes.

Potato, Bacon And Egg Casserole

Cold boiled potatoes, 3 or 4 hard-boiled eggs, 3 or 4 strips of bacon, more if desired. Slice potatoes in casserole, alternate with sliced eggs until dish is full. Pour over this thin white sauce and place strips of cooked bacon over all. Pour bacon grease around the edge. Small pieces of bacon may be put in with eggs and potatoes. This with a crisp salad and dessert is enough for supper or lunch.

Quick Chili Concarne

3 tablespoons chopped onion
3 tablespoons chopped green peppers
2 tablespoons mild drippings
1/2 lb. chopped meat
1 can cream of tomato soup
1 cup water
1 cupful canned baked beans
1/2 teaspoon chili powder
1/2 teaspoon salt

1/2 teaspoon cayenne pepper
Brown onions and meat in drippings; add remaining ingredients, simmer stirring occasionally until heated through and consistency desired. Serve cabbage salad or apple celery salad with apple sauce for dessert.

Dumplings In Soup For Lunch

A good way to convert condensed vegetable soup into a complete luncheon dish is to stretch it with corn meal dumplings . . . big, plump dumplings, rich with a toasted corn taste and tenderly light as a feather. Served with a crisp green salad and custard or fruit dessert, this makes a perfect balanced luncheon menu.

Once you've tasted it you'll say this makes an almost perfect dish. For the dumplings give a wholesome, bread-like sort of heft that's filling.

The dumplings are no trick to turn out either. Just follow these directions for measuring and mixing. Then drop, by spoonful, into the condensed vegetable soup to simmer until done. You'll find a 10-ounce can of this soup goes twice as far, seems doubly filling when you stretch it so.

Pan Hash

Eight ounces cooked mashed potatoes, 8 ounces mixed cooked vegetables, chopped; 2 ounces grated cheese or cooked meat; salt and pepper to taste; 2 tablespoons fat for frying. Mix all ingredients together, melt fat in a frying pan and fry mixture on both sides till well browned about 15 minutes; nice for lunch.

Chop Suey

1 lb. ground beef, brown in 2 tablespoons fat
1 large onion chopped
1 green pepper, diced
3/4 cup of rice, washed
1 cup cut celery
2 cups tomatoes
1 can mushrooms
1 teaspoon salt
Cook one hour.

Vegetable Soup With Corn

Meal Dumplings
2 10-ounce cans condensed vegetable soup
1 1/3 cups flour
2/3 cup corn meal
3/4 teaspoon salt
4 teaspoons baking powder
3 tablespoons shortening
1 cup milk

Heat soup according to directions on container. Sift together flour, corn meal, salt and baking powder; cut in shortening; add milk.

Drop by spoonfuls into hot soup; cover and let simmer for 15 minutes.

Serves four to six.

TEA BISCUITS

2 cups flour
4 tps. salt
2 tps. lard
3/4 cup milk.

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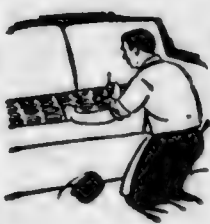
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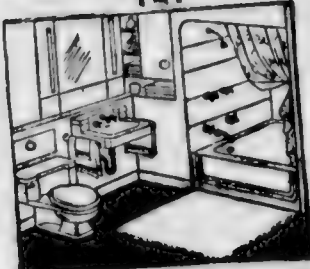


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Tasty Dishes Keep Costs Down

To keep up nutrition and cut food costs in your family, serve main dishes like these:

Potatoes and Sausages With Tomato Sauce (Serves 6-8)

4 tablespoons butter
5 tablespoons flour
2½ cups tomato juice
1 teaspoon salt
¼ teaspoon Worcestershire sauce
¾ cup chopped green pepper
¼ cup chopped onion
6 cups cooked diced potatoes
8 sausages
2 parsley sprigs.

Blend melted butter and flour in saucepan. Add tomato juice and cook until mixture is thick and no starchy taste remains, about 15 minutes. Stir in salt, Worcestershire sauce, green pepper and onion. Continue simmering tomato sauce for three minutes. Place potatoes in heat-resistant glass eight-inch square cake dish. Pour tomato sauce over potatoes. Arrange sausages on top of potatoes. Bake in moderate oven (350 degrees F.) for 35 minutes. For serving garnish with parsley.

Budget Chicken Pie (Serves 5)

1½ cups diced cooked chicken
1½ cups diced cooked potatoes
½ cup diced cooked carrots
2 tablespoons minced onion
1½ cups medium white sauce
salt
pepper
Plain pastry using 1½ cups flour.

Combine chicken, potatoes, carrots, onion and sauce. Season well to taste. Pour into a shallow casserole. Meanwhile roll out pastry

to fit dish, making it slightly larger. Make cutouts as desired. Cover dish with pastry, pressing it firmly to the edges. Bake in a hot oven (425 degrees F.) until the pastry is well browned and vegetable mixture is bubbly, about 25 minutes.

Meats

SHOULDER ROAST LAMB

Lamb shoulder roast (5 lbs.)
salt, pepper
6 medium potatoes
1 cup green peas
1 cup green beans
2 tbsps. chopped celery
3 tbsps. chili sauce

Wipe the meat with a damp cloth and sear in hot oven for 15 minutes, reduce the heat and roast until tender, about 2 hours. Half hour before the roast is done you add your potatoes (quartered), peas, beans, celery and chili sauce and a small quantity of water. You serve the vegetables arranged around the roast on a platter. (Serves six).

BREADED VEAL CUTLETS

1½ lbs. fillet of veal
1 egg
1 tbsps. cold water, cracker crumbs, salt and pepper

Cut veal into six pieces of equal size, flatten with blade of a large knife and season with pepper and salt. Beat egg, adding cold water; add a little salt. Now dip each cutlet into the egg and roll in cracker or fine bread crumbs, and fry in boiling fat for 6 minutes. Serve with green peas and tomato sauce.

HUNGARIAN APPLE PUDDING

Four large sour apples, 3 tbsps. fruit juice, 1 cup fine bread crumbs, 1 heaping tbsps. butter, 2 egg yolks, pinch of salt. Add egg whites beaten. Peel apples and chop fine, cream butter and sugar, add egg yolks, bread crumbs and beaten egg whites. Bake in well greased pan for 1 hour in slow oven.

MEAT LOAF

2 lbs. hamburger, or for small loaf, 1 lb.
2 eggs, salt to taste
1 can tomatoes
½ lb. cut macaroni
1 onion

Cook macaroni, rinse in cold water, mix with all ingredients, a little pepper added. Cook in loaf pan in oven till roasted a little on top. Will serve 6 people.

Beef Biscuit Pie

1½ cups cooked diced beef
2 teaspoons butter or dripping
¼ cup chopped onion
2 tablespoons flour
1 cup milk
1 cup gravy
1 teaspoon Worcestershire sauce
1 teaspoon salt
½ cup peas cooked
½ cup corn

Cook all together, thicken with flour. Place in shallow casserole, top with biscuits made by your favorite recipe. Bake 30 to 35 minutes, 400 deg. F.

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Beef Roll-Ups

1 lb. ground beef or 6 slices rare beef
2 cups bread crumbs
2 tablespoons minced onion
¼ cup water
salt and pepper
1 tablespoon melted fat
½ teaspoon poultry seasoning
hot water to moisten

If ground beef is used mix with salt and pepper and ¼ cup water; mix thoroughly, divide in six portions, place on wax paper. If sliced cold beef is used, place on wax paper about 5x5 squares. Combine bread crumbs, onions, fat, seasoning and enough hot water to moisten. Place a spoonful of stuffing in each meat square, roll, place in greased baking pan. Bake in moderate hot oven (375 deg.) 45 minutes. Serve hot with vegetables.

English Meat Pudding

6 ozs. flour
4 ozs. suet, cold water to mix
pinch salt and pepper
1 lb. stewing meat

To make pudding dough: Grate suet and mix with flour, add salt. Make into soft but not too sticky dough with cold water, roll out. Line pudding basin, leaving enough to make "lid." Cut up meat small, flour it, and put in basin with enough cold water to cover meat, add salt and pepper, and place on dough lid. Cover with greased paper and then cover with pudding cloth (unbleached calico) and tie firmly with tape. Fill deep pan with water (boiling), put in pudding, keep water boiling. Cook 3½ hours. Add boiling water occasionally so as not to boil dry.

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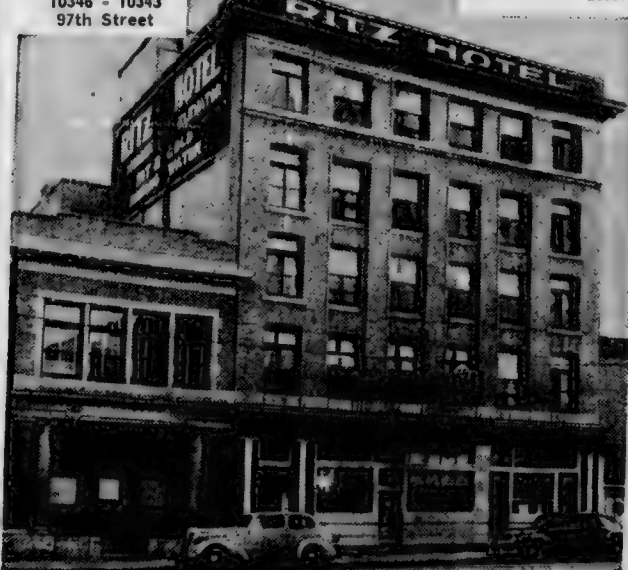
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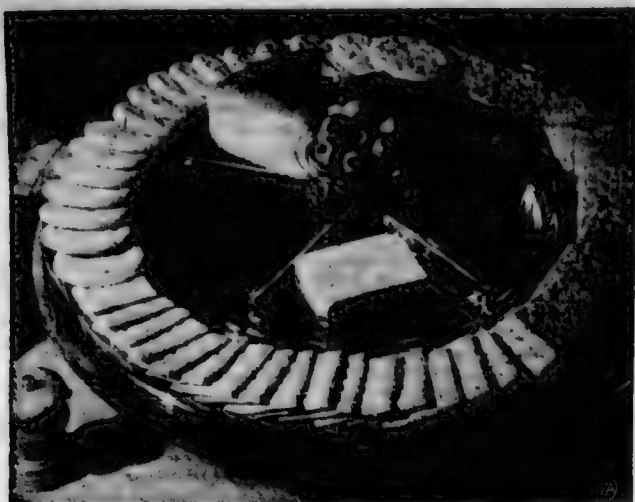
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Turn Plentiful Fruits into Jam

With plums and peaches both plentiful, and sugar rationing removed, the homemaker's first thought is jams and jellies for her pantry shelf. Here are two sure-fire accurate recipes, the kind that win prizes at fairs year after year.

Peach and Plum Jam

4½ cups prepared fruit
7½ cups sugar
1 bottle fruit pectin
1 bottle fruit pectin.

To prepare the fruit: Peel and pit about 1½ pounds soft ripe peaches. Grind or chop very fine. Pit (do not peel) about 1 pound fully ripe plums. Cut in small pieces and chop. Combine fruits and measure 4½ cups into a very large saucepan.

To make the jam: Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir

in bottled fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly. Ladle quickly into glasses. Paraffin at once.

Plum Jam

(Using prune plums)

(Makes about 8 six-ounce glasses)
3½ cups prepared fruit
4½ cups sugar
1 box powdered fruit pectin.

To prepare the fruit: Pit (do not peel) about 2 pounds fully ripe prune plums. Cut in small pieces and chop. Add ¼ cup water; bring to a boil and simmer covered, 5 minutes. Measure 3½ cups into a large saucepan.

To make the jam: Measure sugar and set aside. Place saucepan holding fruit over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim, ladle quickly into glasses. Paraffin at once.

GINGER PICTURE CAKE

2 cups flour
½ tsp. salt
¼ tsp. baking powder
1½ tsp. ginger
2/3 cup sugar
1 egg
¼ cup dark molasses
¼ cup boiling water
½ cup shortening.

For Easter: Top with whipped cream and candy Easter egg. For Christmas: Use colored sugar to make a Christmas tree or a Santa Claus.

BANANA CUSTARD

Use 1 pkg. vanilla pudding; mix the pkg. with ½ cup cold milk, bring to a boil 2 cups milk, stir in the ½ cup of mixture and stir until thick; slice 4 bananas in the custard.

COCOANUT MOUNDS

½ cup butter
1 egg
1 tsp. vanilla
¼ tsp. salt
¼ tsp. cinnamon
¼ cup brown sugar
1/3 cup milk
2 cups cake flour
2 tps. baking powder
1 cup shredded cocoanut.

Mix butter and sugar together. Sift together flour, salt, cinnamon. Beat egg and add milk and vanilla, and baking powder and add to butter and sugar mixture, alternately with the liquid ingredients. Add the shredded cocoanut. Drop from a teaspoon on a greased baking sheet and bake in a moderate oven 350 deg. F.

Apple Dumplings for Dessert

Most families favor a hearty sweet for the end of the meal. When you can make and serve a surprise sweet for supper without the family being the wiser, you have accomplished something akin to a stroke of genius. In answer to the family queries of what is on the menu, you can tell them you have a surprise and naturally you will kindle their curiosity.

It is so easy to make apple dumplings, and they add quite a festive touch. Should you plan to serve the dumplings hot, they would be delicious with a hard sauce which would melt on the hot crust, or serve maple syrup on them.

Apple Dumplings

One recipe pastry, 6 medium-sized apples, peeled, cored, 6 tablespoons brown sugar, 1 teaspoon cinnamon, one-half teaspoon nutmeg, 1 teaspoon butter, one-half cup brown sugar, one-half cup water, two tablespoons melted butter.

Roll out pastry into large rectangle about one-eighth-inch-thick; cut into squares about 6 x 6 inches. Place one apple in the centre of each pastry square. Fill centre of each apple with mixture of brown sugar, cinnamon and nutmeg; dot with butter. Bring opposite corners of pastry together over top of apple; moisten edges with water and seal. Repeat with other corners. Prick pastry with fork. Place in greased casserole. Bake in hot oven (450 deg. F.) 15 minutes. Combine sugar, water and melted butter; baste dumplings. Reduce heat to 350 deg. F. Continue baking the dumplings about 45 minutes, basting every 15 minutes with syrup.

Yield, six servings.

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Give Old Favorites New Twist for Summer

Ham roll-ups give cold boiled ham new interest in a labor-easy summer way. Barbecued frankfurters bring new flavor to a traditional favorite.

Ham Roll-Ups (Serves 5)

Three cups bread crumbs, $\frac{1}{4}$ cup chopped onion, $\frac{1}{4}$ cup chopped parsley, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{4}$ teaspoon poultry seasoning, $\frac{1}{4}$ cup melted butter, 5 slices cold boiled ham, 6 parsley sprigs.

Make a dressing of bread crumbs, onion, chopped parsley, salt, pepper, poultry seasoning and melted butter, mixing them together thoroughly.

To make a ham roll-up, place some of the dressing on a slice of cold boiled ham. Fold one corner of ham slice over diagonally opposite corner and fasten with a toothpick. Place ham roll-ups on a heat-resistant glass utility platter. Bake in moderate oven (350 degrees F.) for 20 minutes. Garnish platter with parsley sprigs. Serve with cold potato salad.

Barbecued Frankfurters
One-half cup chili sauce, $2\frac{1}{4}$ teaspoons Worcestershire sauce, 5

tablespoons lemon juice or vinegar, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ cup horseradish, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup chopped celery, 2 tablespoons chopped onion, 12 to 18 frankfurters.

Place all ingredients except frankfurters in a large, heavy frying pan or saucepan. Bring mixture to boiling point. Puncture skins of frankfurters to permit sauce to seep underneath the skins. Place frankfurters in hot sauce. Cover. Cook 15 minutes, basting and turning occasionally.

Pickles

TOMATO FRUIT PICKLE

15 large ripe tomatoes
3 large pears
3 large peaches
3 large apples
 $\frac{1}{2}$ -oz. mixed pickling spices
2 cups vinegar
2 onions
2 cups sugar
1 tbsp. salt

Peel and chop tomatoes, onions and fruit. Mix all ingredients and boil together until thick. Pour into hot clean jars and seal.

NINE-DAY PICKLES

Four qts. cucumbers, brine for 3 days, very strong brine; then put in clear water for 3 days, changing each day, scald. Do not boil in vinegar, half vinegar and half water with a piece of alum size of a hickory nut, for 3 hours then drain. Boil following together and pour over pickled for 3 days, boiling liquid each day and pour on hot each time: 3 qts. vinegar, 4 lbs. brown sugar, 1 oz. celery seed, 1 oz. cinnamon buds, 1 oz. whole allspice. If you happen to have a brass kettle boil your vinegar and spices in it and your pickles will be a lovely green color.

BREAD AND BUTTER PICKLES

Slice thin 4 qts. med. cucumbers, 12 large onions, 3 green peppers. Cover with water to which $\frac{1}{4}$ cup salt has been added. Let stand overnight. Next morning drain, add 1 dessert spoon celery seed, $\frac{1}{2}$ tsp. tumeric, 3 cups brown sugar, $\frac{1}{4}$ tsp. cayenne pepper. Almost cover with vinegar. Boil till cucumbers are clear. Seal.

"BEST PICKLES"

Soak large cucumbers in cold water for 5 hrs. Cut lengthwise without paring into 4 or 5 pieces. Pack in qt. jars or sealers with 3 stalks of celery and 3 small onions in each jar. Drain off any juice after packing. Heat together 1 qt. cider vinegar, 1 cup sugar, $\frac{1}{2}$ cup water and $1\frac{1}{3}$ cup salt. When boiling, at once pour over the cucumbers and seal at once. If desired a small piece of alum may be added while boiling. Pickles are ready to serve in 1 month.

COLD PACKED PICKLES

One cup vinegar to each qt. of pickles. Fill up rest with water. On the top put 1 tsp. salt, 2 tps. sugar, 1 tsp. celery seed, 1 tsp. mustard seed. Cold pack 10 minutes. These are delicious

PICKLED ONIONS

$2\frac{1}{2}$ qts. small silver skin onions

Peel small onions, salt, let stand for 3 hours in brine, drain, place in jar. Solution: 1 cup brown sugar, 1 qt. cider vinegar, tie a handful spices in bag, $\frac{1}{2}$ tsp. tumeric, $\frac{1}{4}$ tsp. mustard. Pour on onions boiling hot, red pepper may be added for stronger flavor. This solution with onions will make about 3 qts.

DILL GREEN TOMATOES

Select good firm tomatoes, stem and let stand in cold water for 1 hour, wipe dry and arrange in jars (large jars) with a layer of dill at bottom of jar and centre and top of jar, some chopped onions, cover with hot brine made of 3 qts. of water to 1 qt. of cider vinegar, 1 tsp. powdered alum. Boil liquid with alum and $\frac{1}{2}$ cup of salt. Pour over pickles and seal at once.

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Peanut Butter Is Protein Ace

Peanuts and peanut butter are sources of good protein. With the price of good meat so high, many homemakers are using more peanuts in recipes to get protein in their menus without breaking the family bank.

Make peanut butter cookies often. Give each child his "own name" cookie jar. Let him go to it for his after-school snack with a glass of milk (a fine source of protein.)

Peanut Butter Cookies

(Maker 4 dozen cookies)

One-half cup butter, ½ cup peanut butter, ¾ cup sugar, 1 egg, beaten, 2 cups flour, ¼ teaspoon salt, ½ teaspoon baking powder, 1 teaspoon cinnamon.

Cream together butter and peanut butter. Add sugar and continue creaming until blended. Add egg and mix in thoroughly. Mix and sift remaining ingredients and

add. Chill dough if it is too soft to handle. Roll ¼-inch thick and cut with cookie cutter. Sprinkle tops with chopped peanuts. Bake in hot oven (400 degrees F.)

Molasses Mint Taffy

(Maker 70-80 pieces)

Two cups light molasses, 2 teaspoons vinegar, 1½ tablespoons shortening, ½ teaspoon salt, ½ teaspoon baking soda, 7 drops oil of peppermint.

Cook molasses and vinegar, stirring constantly, to 260 degrees F. or until a little of the syrup dropped in cold water becomes brittle. Remove from heat and add shortening, salt and baking soda. Stir until mixture ceases to foam, then pour into a greased or oiled pan. When cool enough to pull, drop peppermint on it. Then pull the candy until it is light in color, and begins to harden. Pull into two long strips and cut with scissors into 1-inch pieces.

Meats

Mushroom Meat Loaf

1 4-oz. can mushrooms
1 egg, beaten
2 teaspoons salt
½ cup dried bread crumbs
¼ cup chopped onions
1 tablespoon prepared mustard
2 lbs. ground meat
Drain mushrooms. Combine liquid, eggs, salt, bread crumbs. Let stand 5 minutes. Slice ½ cup mushrooms. Combine with onions, mustard, meat, bread crumbs. Form long meat loaf. Bake 350 deg. F., 1 hour. Make gravy with the remaining mushrooms. Serves 5 or 6 persons.

Sausage Delight

½ lb. butter on bottom of pan (less if for 2 people)
1 large onion per person, sliced on butter
1 sectioned tomato per person on top of onion
1 sliced green pepper on top of tomato
Season with salt, pepper and paprika
½ cup rice, raw, washed, per person
2 sausages per person, pricked and arranged on top of rice
Cover tightly and simmer slowly until rice is cooked, about ½ to ¾ of an hour.

Roast Chicken And Stuffing

Draw fowl, wash inside and out. Stuff with following ingredients:

½ lb. ground beef
1 onion (chopped)
1 celery stalk
1 teaspoon salt
½ teaspoon pepper
1 teaspoon shortening
1 cup dry bread crumbs
½ cup milk

Truss and tie the fowl, place it in covered roaster, with water, roast 4 hours in oven 350 degrees F.

CORNER BEEF

Dissolve ¼ tsp. salt piper in a little water, salt 10 lbs. brisket of beef, add pepper, garlic and 1 cup of brown sugar. Put in an earthen jar, cover with an old plate and weigh down the plate. Stand overnight. Cover with water and let pickle in the brine for 10 days. Turn meat every 3 or 4 days.

Dad's Favorite Meat Loaf

1 lb. ground veal
1 lb. ground pork
1 teaspoon salt
2 ground raw potatoes
2 ground onions
1 egg
pepper to taste
Mix together and place in a loaf pan. Cover with tomato juice and salt and pepper the top. Bake in a moderate hot oven (350-400 deg. F.) for approximately 1 hour. Serves five-six.

JOHNNY CAKE

1 cup corn meal
1 cup sifted flour
½ cup sugar
2 tbsps. shortening
1 cup milk
1 egg well beaten
3 tbsps. baking powder
Bake in fairly hot oven for 25 or 30 minutes.

Pickles

SWEET SLICED SPANISH PICKLES

2 doz. cucumbers (sliced)
2 cups brown sugar
1½ pts. vinegar, pickling spices
Soak in salt water about 2 hrs. Drain and add sugar, vinegar and spices, and boil 5 minutes and seal.

GREEN TOMATO PICKLES

11 qts. green tomatoes
12 onions
Slice and sprinkle layers with salt and stand overnight. Drain off water next morning and make a syrup of the following: 1 qt. vinegar, 3 lbs. brown sugar, ¼ tsp. cayenne pepper, 1 tsp. cinnamon, 1 tsp. mixed spice, 1 tsp. celery seed, 1 tsp. cloves. Pour syrup over tomatoes and simmer slowly for 2 hours and seal while hot in jars.

MOTHER'S PICKLES

1 head cabbage
12 beets
1 cup horseradish
1 cup sugar
Cook beets until nearly done, then chop cabbage raw. Put all together, add vinegar and let come to a boil, then seal.

BABY-CUKE PICKLES

Wash 1 peck baby cucumbers and pack into 16 pint jars. Mix 1 gallon vinegar, 1 cup salt, 1 cup sugar, ½ cup mustard, ½ cup pickling spices. Stir well and pour over pickle and seal.

BEEF AND CABBAGE PICKLES

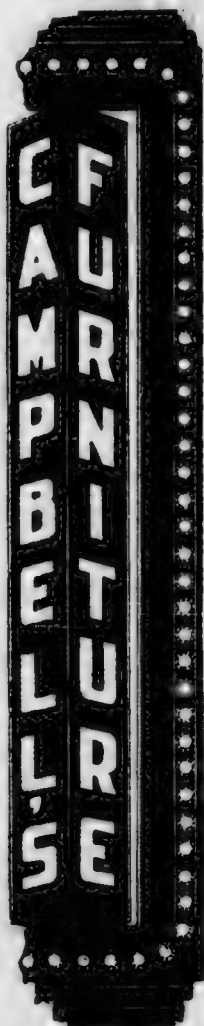
2 cups white sugar
1 qt. of chopped cabbage
½ cup grated horseradish
1 tsp. black pepper
1 qt. ground beets and salt to taste
Mix all together, cover with cold vinegar and let stand overnight. Then can in glass jars, having plenty of liquid in top of jars

BREAD AND BUTTER PICKLES

6 qts. cucumbers
2 sliced sweet green peppers
12 large onions
½ cup salt
Let stand 3 hours, drain
1½ qts. vinegar
1 tbsps. tumeric
1 tsp. ginger
¼ cup celery seed
8 cups sugar
Heat to boiling point then add cucumbers, boil 3 minutes and seal.
Silver fox is the most important fur grown in Canada. Mink ranks second.



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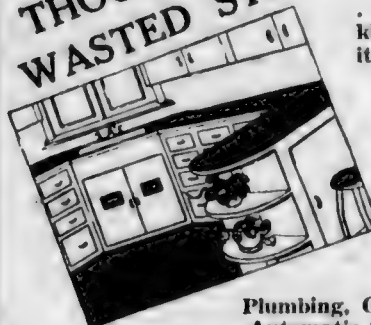
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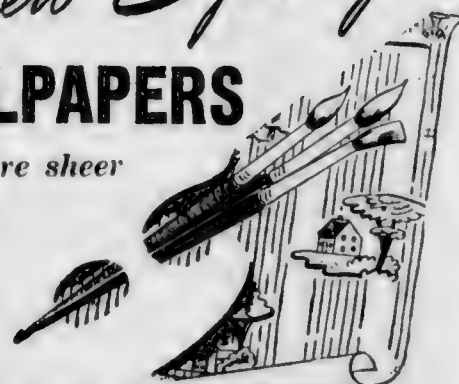
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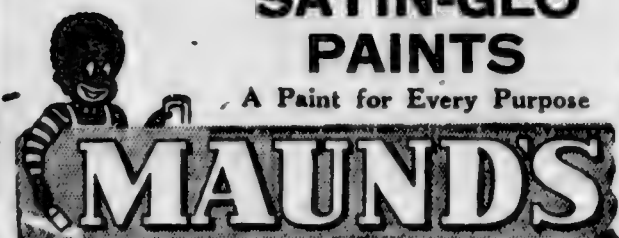


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Cakes

APPLE SAUCE CAKE

1 cup apple sauce
1 tsp. soda in apple sauce
1 cup firmly packed brown sugar
½ cup seedless raisins
½ cup walnut meat chopped
½ cup shortening
2½ cups flour
½ teaspoon each cloves, nutmeg and cassia

Cream butter and sugar, mix soda in applesauce, add to the shortening and sugar mixture and sift flour with spices, then add raisins and nuts. Cook for 45 minutes or until done. Bake in oven 350 deg. F.

LARGE SUNSHINE CAKE

9 eggs
½ tsp. salt
1 tsp. cream of tartar
1½ cups sugar
1½ cups cake flour
1 tsp. orange and lemon extract

Separate eggs, beat whites stiff (or until they stand in points) with salt and cream of tartar. Add sugar gradually. Beat yolks with extract until thick and lemon colored. Add egg yolks to egg white mixture. Slowly add all flour which has been previously sifted once before measured. Mix thoroughly and place in floured tube pan. Place in cold oven, set heat control at 330 degrees. Bake 1 hour. Frost with cream frosting.

ANGEL CAKE

1 cup sifted flour
¼ tsp. salt
1 cup egg whites (7-8 eggs)
¼ tsp. cream of tartar
1½ cups fine granulated sugar
½ tsp. vanilla
¼ tsp. almond extract

Preheat oven to 275 deg. F. Measure sifted flour into sifter, placed over wax paper. Add salt and sift together five times. Beat egg whites until frothy for specially good results, beat with a wire whip, add cream tartar and beat until stiff, but not dry. Add sugar about 2 tbsps. at a time, beating after each addition, just enough to mix well. Fold in flour and then the sifted flour a little at a time. Turn into large ungreased tube pan and bake in a slow oven, 275 deg. F., about 1½ hours. When baked remove from oven and invert pan until cake is cold to loosen cake. Run a greased knife around the side of pan.

MAPLE NUT CAKE

½ cup butter or shortening
3 eggs
1½ cups brown sugar
¾ cup milk
1 cup nuts
¼ tsp. salt
3 tps. maple flavor
2½ cups flour
3 tps. baking powder

Cream butter and sugar, add egg yolks. Add flour and baking powder. Sift flour twice, add milk and flavoring and salt and nuts. Then add stiffly beaten egg whites. Bake slowly ½ hour.

HOT MILK SPONGE CAKE

2 eggs well beaten
1 level cup granulated sugar
1 level cup flour
½ tsp. salt
1 tsp. baking powder
1 tsp. vanilla or any other flavor

½ cup hot milk with 1 tbsp. butter melted in it. Bring milk to the scalding point. Batter seems thin, but is right. Bake in moderate oven in layers or pan with hole in the centre.

ENGLISH EXCELL CAKES

Line a flat cake pan with flaky pastry. Make a mixture of 2 cups seeded raisins, 1 cup sugar, 1 tsp. baking powder, ¾ cup chopped almonds, 2 cups flour, 2 cups currants, ½ cup milk, spices to taste, 1 cup mixed peel. Mix all well together then pour over pastry, then cover with flaky crust, prick with fork to let steam out. Bake at 450 F. for 10 minutes, lower temperature 350 F. for 1 hour.

BOILED RAISIN CAKE

1 cup brown sugar
½ cup butter or shortening
2 eggs well beaten
1 cup cooked raisins
½ cup juice raisins with 1 tsp. soda dissolved in ¼ tsp. salt

Thicken with 1½ cups flour not too stiff, ½ cup walnut meats.

ORANGE CAKE

1½ cups sifted flour
1½ tps. baking powder
¼ tsp. salt
1 tsp. grated orange rind
½ cup shortening
1 cup sugar
2 eggs unbeaten
½ cup orange juice
½ cup cold water

Measure flour, add baking powder and sift three times, add orange rind to shortening and cream thoroughly, add sugar gradually, add eggs one at a time, beating after each, add flour alternately with orange juice a small amount at a time, add half cup raisins and nuts. Bake in oven (375 deg. F.) 25 minutes.

CORNSTARCH CAKE

1 cup white sugar
½ cup butter
3 eggs
¾ cup milk
1½ cups flour
½ cup corn starch
1 tsp. vanilla
2 tps. baking powder

Cream butter and sugar, add eggs one at a time and beat well. Dissolve corn starch in the milk. Sift baking powder in the flour 3 times. Add flavoring and bake in moderate oven (350 or 375 deg.)

ANN'S MARBLE LOAF

2 cups cake flour
4 tps. baking powder
¼ tsp. salt
½ cup shortening
½ cup white sugar
½ cup corn syrup
3 eggs
1 tsp. vanilla
1/3 cup milk
1 tsp. cinnamon
¼ cup cocoa

Sift dry ingredients together twice. Cream shortening, adding sugar and syrup until very light. Beat in eggs, one at a time; add flour and milk alternately; add vanilla. Divide batter into two parts; to one part add the cocoa which has been moistened with milk. Into well-greased (or waxed paper-lined) loaf pan place light and dark mixture alternately, 1 tbsp. at a time. When all batter is used, run fork through it lengthwise. Bake in moderate oven (350F.) 50-75 minutes, or until done. Cover with White Icing. Combine 1-egg white, 4 tps. corn syrup, ½ tsp. vanilla, and a pinch of salt in top of double boiler. Cook over boiling water 9 minutes, beating continuously with egg beater. Remove from fire; beat until mixture peaks. Frost cake. (If a pink and white cake is desired substitute cocoa with cherry flavoring.)

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RECIPE FOR TAFFY APPLES

Take 1 cup of white sugar and 8 cups of water, put in sauce pan. Add 1/4 cup of corn syrup or molasses. Let boil over low flame until brittle in cold water (take small amount and drop in glass of cold water). Take off stove and add food coloring, red coloring preferred. Have apples on sticks and dip them in hot syrup, then put on greased pan. Let cool. These are very delicious.

FATIGMON

(Norwegian Cookies)

Three tablespoons sweet cream, 3 tablespoons butter, 3 eggs, beaten 15 minutes; flour enough to roll, 1 teaspoon vanilla.

Roll out thin and cut in oblongs. Bake in hot lard as you would doughnuts until nicely browned.

MARSHMALLOWS

1 ounce gelatine or 2 tbsps.
2 cups white sugar
1/2 cup of cold water
1/2 cup boiling water
1 tsp. vanilla.

Put gelatine and water into a bowl and let stand while the sugar is cooking until 8 threads well. Then mix together and beat constantly for 1/2 hour with an egg beater. Line a pan with greased paper, let stand one hour, and then cut and dip in icing sugar.

Puddings

ORANGE RICE PUDDING

1 cup cooked rice
2 cups milk
2 eggs, separated
1/2 cup brown sugar
dash salt
1 tsp. grated orange rind
1/2 cup diced oranges.

Combine rice and milk in double boiler, heat near boiling point.

Beat egg yolks. Add sugar, salt and orange rind. Mix well. Add mixture to rice and hot milk gradually stirring constantly. Cook 5 minutes until thickened. Cool slightly. Add orange sections. Beat egg whites stiff and fold into rice mixture. Chill and serve with pudding sauce.

Meringue

Two stiffly beaten egg whites; add 1/4 tsp. salt, 4 tbsps. sugar, 1/2 tsp. flavoring, brown meringue in slow oven (300 deg. F.) 15 to 20 minutes.



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Jam Making Pays Off, Year-'Round Enjoyment

With sugar at hand, and a few extra hours to invest in all-year-round table pleasure, start jam-making.

Before you start, however, make a firm resolution to follow recipes accurately step by step, and to time the cooking to the exact second.

Pear jam, using local fruit, is a "novelty" to most homes.

Pear Jam
(Makes about 8 six-ounce glasses)
Three and one-half cups prepared fruit, 4½ cups sugar, 1 box powdered fruit pectin.

To prepare the fruit: Peel and core about 3 pounds fully ripe pears. Chop very fine or grind. Measure 3½ cups into a large saucepan.

To make the jam: Measure sugar and set aside. Place saucepan holding fruit over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim ladle quickly into glasses. Paraffin at

once. For ginger pear jam, add 1 to 2 teaspoons ginger to fruit before making jam.

Maraschino Cherry, Orange, and Peach Conserve

One-third cup chopped maraschino cherries, ¾ cups orange and peach mixture, ¾ cups sugar, 1 bottle fruit pectin.

To prepare the fruit: Chop fine about ½ cup maraschino cherries. Measure 1/3 cup into a very large saucepan. Remove sections, free from membrane, from 3 medium-sized oranges; dice pulp. Peel and pit about 2 pounds fully ripe peaches. Chop very fine or grind. Combine fruits and measure ¾ cups into saucepan with cherries. (If desired, crack ½ to 1 cup peach pits, remove kernels, blanch, shred, and add to fruit mixture.)

To make the conserve: Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute stirring constantly. Remove from heat and at once stir in bottled fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Paraffin at once.

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Cakes

BANANA CAKE

2 eggs
¼ cup butter or shortening
1 cup white sugar
¼ cup sour milk
1 tsp. soda
¼ tsp. salt
2 tps. baking powder
2 cups flour
1 tsp. vanilla
3 bananas.
Crush the bananas and add at the very last.

VELVET SPONGE CAKE

5 eggs
1 cup granulated sugar, sifted 5 times
1 cup cake flour, measure after sifting 5 times
1 teaspoon baking powder
½ tsp. vanilla or lemon flavoring
Beat whites stiff, add sugar gradually; beat yolks thoroughly, fold

JUST HINTS

The white of an egg mixed with equal parts of glycerine will alleviate pain of a burn. Pour it on a strip of cloth and bind it over the burn.

To whiten piano keys, wash them with alcohol.

Linen may be whitened by adding to the washing water a little pipe clay dissolved in cold water. Saves a lot of work and cleans thoroughly.

To remove chewing gum from fabrics rub with ice and the gum will roll off and leave no marks.

When cream will not whip, add the white of an egg. Chill and it will whip.

them into whites and sugar mixture; ¼ teaspoon salt. Add flavoring, fold in flour carefully, put in ungreased tube pan. Bake 40 minutes in slow oven, 325 deg. Serve this with whipped cream or marshmallow, topping with coconut or chopped nut meats.

OVEN TEMPERATURES FOR BAKING DIFFERENT PRODUCTS:

Product	Range of Temperatures
Biscuits	400F.
Bread	350F.
Cakes—Angel	300F.
Cakes—Layer	350F.
Cakes—Loaf	300F.
Cakes—Sponge	300F.
Cookies	375F.
Custards and Souffles	350F.
Gingerbread	350F.
Muffins	400F.
Meat	350 to 375F.
Potatoes	375 to 400F.
Pastry, no filling	425F.
Pastry, with filling	375F.
Rolls	400F.
Macaroons and Meringues	275F.

TIMETABLE FOR ROASTING

Beef—Tender cuts	350F.
Rare	18 to 20 mins. per lb.
Medium	22 to 25 mins. per lb.
Well done	30 mins. per lb.
Mutton	25 to 30 mins. per lb. 350F.
Lamb	25 to 30 mins. per lb. 350F.
Pork	350F. to 375F.
Large roasts	25 to 30 mins. per lb.
Small or rolled roasts	20 to 30 mins. per lb. 350F.
Veal	20 to 30 mins. per lb. 350F.
Goose	7 to 8 lbs.—2½ to 3 hours, well done
Fish—Steaming or baking	15 mins. per lb. plus 10 mins.
Chicken—3 to 4 lbs.	20 mins. per lb. 350F.
Turkey—10 lbs.	3 hours 350F.
Duck—6 to 7 lbs.	2½ hours, well done.

COOKING TEMPERATURES

Simmering (water)	180F.
Boiling (water)	212F.
Soft-ball stage (candies and sauces)	234F.
Jellying stage	220 to 222F.
Very slow oven	250F.
Slow oven	300F.
Moderately slow oven	325F.
Moderate oven	350F.
Moderately hot oven	375F.
Hot oven	400F.
Very hot oven	450 to 500F.

WEIGHTS AND MEASURES

Bread crumbs, dried	4 cups	1 lb.
Baking Powder	8 teaspoons	1 oz.
Beans, navy or lima	2 cups	1 lb.
Cornstarch	3 cups	1 lb.
Currants, dried	4 cups	1 lb.
Cocoa	4 tablespoons	1 oz.
Chocolate	1-in. cube	1 oz.
Cheese, grated	4 cups	1 lb.
Fat, butter, lard	2 cups	1 lb.
Raisins, seeded	2 cups	1 lb.
Sugar, brown	3 cups	1 lb.
Sugar, granulated	2 cups	1 lb.
Sugar, icing	3 cups	1 lb.
Tea	4½-5 cups	1 lb.
Coffee	3½-4 cups	1 lb.
Cornmeal	3 cups	1 lb.
Flour, wheat	4 cups	1 lb.
Oats, rolled	4 cups	1 lb.
Rice	2 cups	1 lb.

SUBSTITUTIONS

1 oz. chocolate	¼ cup cocoa
1 cup pastry flour	1 cup bread flour less 2 tablespoons.
1 tablespoon cornstarch	2 tablespoons flour (for thickening).
1 cup pearl tapioca	½ cup quick-cooking tapioca.
1 teaspoon baking powder	¼ teaspoon soda and ¼ teaspoon cream of tartar.
1 cup milk	½ cup evaporated milk and ½ cup water.

TABLE OF MEASUREMENTS

3 ts. equal 1 tb.	1 lb. icing sugar equals 3 cs.
16 ts. equal 1 c.	1 lb. brown sugar equals 3 cs.
2 cs. equal 1 pt.	1 lb. butter or lard equals 2 cs.
2 pts. equal 1 qt.	1 lb. pastry or bread flour equals 4 cs.
4 qts. equal 1 gal.	1 lb. meal equals approx. 3 cs.
1 lb. rice equals 2 cs.	1 lb. ground coffee equals about 50 tbs.
1 lb. cocoa equals 2 cs.	1 lb. finely-chopped meat equals 2 cs.
1 lb. tea equals 6 cs.	1 lb. currants equals about 2 cs.
3 lbs. spinach equals 1 pk.	1 lb. dried bread crumbs equals 4 cs.
1 lb. raisins equals 3 cs.	1 lb. navy or lima beans equals about 2 cs.
1 oz. baking powder equals 3 tbs.	1 lb. grated cheese equals 4 cs.
1 lb. cornstarch equals 3 cs.	1 lb. dates equals 2½ cs.
1 lb. pearl tapioca equals 2 2/3 cs.	
1 lb. walnuts equals 4 cs.	
1 oz. equals 4 tbs. grated chocolate or 4 tbs. cocoa.	
1 lb. granulated sugar equals 2 cs.	

Relishes

GRANDMA'S TOMATO CHILI SAUCE

30 tomatoes
6 peppers (3 red and 3 green)
4 large onions
2½ tbsps. salt
1 cup brown sugar
3 tbsps. pickling spices (tied in a bag)
1 tbsp. mustard
1 tsp. cayenne pepper
2 cups vinegar
pepper.
Boil until thick and seal.

CHILI SAUCE

30 tomatoes
6 large onions
2 red peppers
2 green peppers
2 hot peppers
2 cups brown sugar
2 cups vinegar
5 tbsps. salt
celery
pickling spice in bag.
Cook till thick, about 2 hours.

GRAPE FUDGE

6-qt. basket of grapes
1 lb. raisins, seedless
10 cents worth of walnuts.
Pulp the grapes, put the skin through food chopper. Boil the pulp to separate the seeds. Pass through sieve. Combine pulp and also ground raisins. Break walnuts in pieces. Add 1 cup sugar to a cup of juice. Boil 20 minutes.



Your Protein for Breakfast

Today, with the price of first-class protein food so high, home-makers should try to get from one-fourth to one-third of the day's nutrition into breakfast. Why? Because protein acceptable at breakfast is usually less costly than that expected at other meals.

Whole-grain cereals, in some form, are a fairly good source of protein in themselves. Combined with milk or cheese or meat gravy, fish or eggs, the combination becomes a source of complete protein.

Among such combinations is cooked, pressed oatmeal, fried and served with syrup and scrambled eggs, or whole wheat muffins, containing both milk and egg.

Cereal Cutlets with Gravy (Serves 6)

One cup rolled oats or wheat,

2 1/2 cups boiling water, 1/4 teaspoon salt, 6 thin slices bologna, 1/4 cup all-purpose flour.

Pour rolled oats or wheat into boiling salted water and cook according to directions on package. Pour the hot cereal into a lightly greased bread pan, allow to cool and chill overnight or until firm. Fry bologna. Slice cereal in 1/2-inch-thick slices, dip in flour and brown slowly on both sides in hot fat. Serve with fried slices of bologna and your favorite recipe for cream gravy poured over.

BOILED SALAD DRESSING

One egg. Mix together 1/4 cup of white sugar, 1 tsp. powdered mustard, 1/2 tsp. salt, 1 heaping tbsp. flour. Mix together 1/2 cup of vinegar and 1/4 cup water. Cook until smooth.

Salads

BOILED SALAD DRESSING

1/2 tsp. salt
1 egg
1 tsp. mustard
1/4 cup sugar
1 cup milk
3 tbsps. flour
1 tbsp. butter
2/3 cup vinegar

Mix dry ingredients first, slowly add egg and milk, stir constantly over slow heat and add vinegar.

PRUNES STUFFED WITH COTTAGE CHEESE

Cooked prunes, cottage cheese, seedless raisins or blanched almonds if liked, salt and cayenne, salad greens and salad dressing. Mash cottage cheese, moisten with heavy cream and season with salt and cayenne. Remove seeds from cooked prunes, make an incision in each prune and stuff with cottage cheese, adding a few raisins or blanched almonds if liked. Serve on beds of salad greens with any preferred salad dressing. Allow 3 prunes to a serving.

POTATO SALAD

Chop 10 cold boiled potatoes (small), chop fine 3 stalks celery, 1 onion, 2 hard boiled eggs. Dressing: 1 cup diluted vinegar, 2 eggs well beaten, stirred into vinegar, 1/2 cup sugar, 2 tps. salt, 1 tsp. corn starch, 1 tsp. mustard, 1 heaping tbsp. butter. Boil all together and pour over the potatoes while hot.

DRESSING FOR FRUIT SALADS

3 eggs well beaten
1 cup granulated sugar
1 tbsps. corn starch
1 tbsps. butter
1/2 tsp. salt
1 tsp. mustard
1 large cup diluted vinegar

Cook in double boiler. Thin with cream. Keeps well.

CABBAGE SLAW

1 medium-sized head cabbage
1 tbsps. celery seed
1 green pepper, shredded
1 tsp. minced onion
1 tsp. salt
1 cup mayonnaise
1/4 tsp. pepper
1/2 cup beer

Shred cabbage, add green pepper, celery seed, onion and seasonings. Mix mayonnaise with beer. Add cabbage, mix thoroughly and chill. Serves six.

SOUR CREAM DRESSING
Whip 1/2 cup sour cream, then gradually stir in the following mixture: 1 tbsps. sugar, 1/4 tsp. salt, little pinch pepper, 1 tbsps. lemon juice, 2 tbsps. vinegar. This dressing requires no cooking.

BOILED SALAD DRESSING

1 egg, salt and pepper
1 tbsps. mustard (dry),
1 tbsps. of flour
1/2 cup white sugar
1 cup of milk
1 cup of vinegar

Mix dry ingredients till smooth, add egg, well beaten, then milk and vinegar. Cook in double boiler till thick, and smooth. 1 tbsps. butter may be added if desired.

JELLIED CRANBERRY SALAD

1 pkg. lemon gelatin
1 cup warm water
1 cup cranberry sauce
1 cup diced celery
1/2 cup diced, drained pineapple

Dissolve gelatin, add cranberries. Mix well (chill) when slightly thickened; add celery and pineapple, let get firm.

FRENCH SALAD DRESSING

1/3 tsp. salt
1/4 tsp. pepper
2 tbsps. vinegar
1/4 cup salad oil

Put in a glass jar and shake well. Additions may be either 1/2 tsp. finely chopped parsley, onion juice, 1/4 tsp. each of green and red sweet peppers chopped; or 2 tbsps. chili sauce or catsup; or 2 chopped hard cooked eggs.

SPECIAL MAYONNAISE DRESSING

Yolk of 2 eggs
1 tsp. mustard
3 tbsps. sugar
1/2 cup vinegar, pinch salt and pepper

Heat until nearly boiling. Stir in the beaten whites of the eggs.

PINEAPPLE CHEESE SALAD

Two pkgs. of lemon gelatin dissolved and let cook, then add 1 pkg. of white cream cheese, 1 lb. cottage cheese, 1 cup of whipping cream, 1 cup crushed pineapple. Mix well with gelatin and let stand about 2 hours and serve with salad dressing.

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Vegetables Hold Budget Down

Study your markets for the most abundant fresh vegetables. They will be cheaper. Sweet potatoes and yams are a particularly reasonable source of vitamin A at this season.

Sweet Potatoes Fried with Apples

(Serves 6)

Pare and slice ($\frac{1}{8}$ to $\frac{1}{4}$ inch thick) about 3 medium-sized raw sweet potatoes and 3 raw apples. (Leave skins on red apples to add color). Then place in a hot frying pan with about 3 tablespoons melted table fat. Sprinkle with $\frac{1}{4}$ to $\frac{1}{2}$ cup brown sugar and a little salt. Cover; cook over low heat until tender and lightly browned, about 30 minutes; turn occasionally.

Sweet Potato Patties

Shape cold mashed sweet potatoes into small patties; roll in

bread crumbs or crushed dry breakfast cereal. Brown on both sides in a little fat. For variety, add to the sweet potatoes chopped cooked leftover meat, or finely chopped apple.

Onions Au Gratin

Sixteen small onions, 2 tablespoons butter, 2 tablespoons flour, 2 cups milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{3}{4}$ cup grated cheese.

Wash and peel onions; parboil them. Meanwhile, melt butter; stir in flour seasonings. When well blended, add milk and cook over low heat until thickened. Add half of the cheese and stir until cheese has melted. Drain onions and arrange in baking dish. Pour sauce over onions and sprinkle remaining cheese on top. Bake in hot oven (400 degrees F.) until brown.

Chocolate Cakes

CHOCOLATE CAKE

2 eggs
1 cup granulated sugar
 $\frac{1}{3}$ cup butter
 $\frac{1}{4}$ tsp. salt
3 tbsps. cocoa
1 cup butter milk
1 tsp. soda
 $\frac{1}{4}$ cup flour sifted and measured

Method: Cream butter, sugar, eggs, salt, cocoa, beat 3 minutes. Add vanilla, flour, baking powder. Dissolve soda in butter-milk, add, beat well. Bake 25 minutes in moderate oven. This may seem thin but add no more flour. $\frac{1}{2}$ cup walnut meat may be added. Whipped cream or chocolate icing.

CHOCOLATE ORANGE CAKE

3-oz. unsweetened chocolate
 $\frac{1}{2}$ cup sweet milk
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup butter
1 cup brown sugar
3 eggs
 $\frac{1}{4}$ cup orange juice
2 tbsps. grated orange rind
 $\frac{1}{4}$ cups sifted flour
 $\frac{1}{2}$ tsp. salt
2 tbsps. baking powder
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ cup sweet milk

Combine first three ingredients and cook to a thick paste, stirring to prevent scorching. Set aside to cool. Cream butter until soft and creamy and gradually add brown sugar. Beat mixture until it is light and fluffy. Beat eggs with rotary beater until foamy and add gradually to fat sugar mixture, beating thoroughly. Add orange juice and rind and blend well. Mix flour, salt, baking powder and baking soda and sift 4 or 5 times. Add dry ingredients alternately with milk, making 3 or 4 additions beginning and ending with dry ingredients. Stir quickly and gently until batter is well blended but do not overmix. Spread carefully into well-greased 8-inch square cake pan and bake in moderate oven (350-375 deg. F.) for 45-50 minutes. Allow baked cake to "set" for 15 minutes before removing from pan. Cool and spread with orange chocolate uncooked icing or orange butter icing.

CHOCOLATE CAKE

2 cups brown sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup butter or shortening
2 eggs
4 cups sour milk
 $\frac{1}{2}$ tsp. salt
2 $\frac{1}{2}$ cups shortening
1 cup hot water
2 tps. soda

Method: Blend sugar, cocoa and shortening, add eggs well beaten, then sour milk, add flour sifted with salt, lastly add 1 cup hot water to which you add soda. Blend well. Bake in 350 deg. F. oven.

DOUBLE CHOCOLATE CAKE

$\frac{1}{4}$ cups sifted flour
 $\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ tps. baking powder
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup shortening
1 cup milk
1 tsp. vanilla

Beat 2 minutes 150 strokes a minute. Scrape side and bottom of dish frequently. $\frac{1}{2}$ to $\frac{2}{3}$ cup unbeaten eggs, 2 squares melted chocolate, $\frac{1}{2}$ tsp. red food coloring.

CHOCOLATE CAKE

1 cup brown sugar
2 tbsps. butter or shortening
1 egg
2 tbsps. cocoa
 $\frac{1}{4}$ tps. baking powder
 $\frac{1}{4}$ cups flour
 $\frac{1}{2}$ cup sour milk
1 tsp. soda
1 tsp. vanilla

At very last add $\frac{1}{4}$ cup boiling water. Bake in square tin in moderate oven for 30 to 40 minutes.

CHOCOLATE LAYER CAKE

$\frac{1}{4}$ cups cake flour sifted before measuring
 $\frac{1}{4}$ cups sugar
 $\frac{1}{4}$ cup shortening
1 tsp. salt
2 squares melted bitter chocolate
 $\frac{1}{2}$ cup milk

Stir 2 minutes, then $\frac{1}{2}$ tsp. baking powder. Add $\frac{1}{2}$ cup milk, 2 eggs unbeaten, 1 tsp. vanilla. Beat hard 2 minutes, batter smooth, then in two pans 9 inches, $\frac{1}{2}$ deep, in greased pans. Moderate oven.

DEVIL'S CAKE

$\frac{1}{2}$ cup shortening or butter
2 cups brown sugar
2 eggs
 $\frac{1}{2}$ cup sour milk

In it put 1 tsp. soda, 1 tsp. vanilla, $\frac{1}{2}$ cup chocolate dissolved in $\frac{1}{2}$ cup boiling water, 2 cups flour. Makes a large cake.

SPONGE CAKE

$\frac{1}{4}$ cups sugar
yolks of 5 eggs
2 tps. water

Beat with rotary egg beater for

EDMONTON BULLETIN, Saturday, March 13, 1948

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10 minutes. Add $\frac{1}{4}$ tsp. salt and $\frac{1}{2}$ vanilla and a few drops of almond cup hot water. Fold in $\frac{1}{4}$ cups flavoring. Bake in tube pan. Moderate oven 350 deg. for 45 minutes. $\frac{1}{2}$ tsp. cream of tartar. Add 1 tsp. salt.

SAMPLE RECIPES

from

LOVES COOK BOOK "QUESTING"

A Book of a thousand and one delights, "Questing" was compiled from prize-winning recipes for which we gave 15 Mixmasters as prizes in Dominion-wide Cooking Contests. Save your best recipes for the next Contest.

IN YOUR OWN RECIPES, JUST USE ONE-THIRD AS MUCH OF "LOVES" AS YOU WOULD OF ORDINARY EXTRACTS

Speaking of Loves, one enthusiastic customer writes:—"THEIR DELICIOUS ZEST ADDS NEW INTEREST AND APPEAL TO THE OLD FAMILIAR WAYS OF SERVING PLAIN DESSERTS."

MIXED FRUIT PUNCH

Nothing Finer for Dance, Party and Banquet Use

Dissolve $\frac{1}{4}$ lbs. granulated sugar in a pint of water. When cool, add a 2-oz. bottle (35c size) of LOVES MIXED FRUIT FLAVOR and $\frac{1}{2}$ teaspoonful Fruit Acid Solution "B". Finally, add enough water to make finished syrup measure 1 Imperial Quart (40 ounces). When ready to serve, add one part of this group to four parts ice water and you have 40 five-oz. punch glasses for an average cost of 55c.

HAVE NO EQUAL
"Have been keeping house for 27 years, all the time looking for good flavoring and have never found any to equal LOVES."
—Mrs. E. Wolseley.

GRAPE PUNCH

Dissolve $\frac{1}{4}$ lbs. granulated sugar in a pint of water. Finished syrup should measure one, Imperial Quart. When syrup is cool, stir in between $\frac{1}{2}$ and $\frac{3}{4}$ of a 2-oz. bottle of LOVES CONCENTRATED GRAPE, LOGANBERRY or CHERRY. Add enough Citric or Tartaric Acid to suit taste, or $\frac{1}{2}$ teaspoon of Loves Acid Solution "B". When ready to serve, use one part of this flavored syrup to four parts ice water.

"My friends tell me my cakes are all delicious... thanks to Loves Flavors."
—Mrs. W. Edam.

BUTTERSCOTCH PIE

Cream 4 tps. butter. Add 3 tps. corn starch, 1 cup brown sugar, $\frac{1}{2}$ tsp. salt. Add slowly 2 cups scalded milk, 3 egg yolks, $\frac{1}{2}$ teaspoon LOVES BUTTERSCOTCH. Cook 30 minutes and pour into baked pie crust. Cover with meringue, and brown.

TABLE JELLY

Mix together—
2 tablespoons food gelatin
1 cup granulated sugar
 $\frac{1}{4}$ cup cold water.
Add: $\frac{3}{4}$ cups boiling water, and stir constantly until fully dissolved.
To flavor, use $\frac{1}{4}$ teaspoon of LOVES CHERRY, STRAWBERRY, RASPBERRY, LOGANBERRY, BLACKBERRY, CRANBERRY, CRABAPPLE, RED or BLACK CURRANT, GRAPE, PINEAPPLE, PASSION FRUIT, PEACH or GUINCE. Use half as much ORANGE, MINT or LIME, and a quarter as much LEMON. Use teaspoon of Fruit Acid Solution "B" in fruit jellies.

BANANA PIE

Roll 2 $\frac{1}{2}$ cups milk. Mix slowly with 1 cup sugar, 1 tablespoon corn starch, 1 tsp. flour, $\frac{1}{2}$ teaspoon salt. Cook until thick. Beat and add 4 eggs and $\frac{1}{2}$ teaspoon LOVES BANANA FLAVOR. Cook 20 minutes. Pour into baked pie shell and cover with whipped cream.

LEMON DROPS

1 cup sugar
1 tablespoon butter
2 eggs
 $\frac{1}{2}$ cup sweet milk
2 cups flour
8 drops LOVES CONCENTRATED LEMON FLAVOR.
Mix, and drop on buttered pans and bake.

ANY FLAVOR... ANY TIME
"LOVES is the name That gives my cooking flavor fame And satisfies my wish For every special dish."
—Mrs. S. Brandon

LIME RICKEY

Dissolve $\frac{1}{4}$ lbs. sugar in 1 pint of water. Syrup should measure 1 Imperial quart. Add 4 teaspoons LOVES LIME RICKEY and 3 teaspoons Loves Fruit Acid Solution "B" or Citric or Tartaric acid to suit taste. Use one part finished syrup to four parts ice water. Costs only 2/3 of 1c per drink. A "Border City" lady claims she gets better results from LOVES LIME RICKEY served hot than from fresh lemons, in case of colds.

BRANDY SAUCE

2 cups brown sugar, browned in pan
1 tablespoon butter
2 tablespoons corn starch
 $\frac{1}{2}$ cups boiling water
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon LOVES BRANDY FLAVOR

Cook and serve with plum puddings.
NOTE: A teaspoonful of LOVES BRANDY FLAVOR has the flavor value of a cupful of liquor in Cakes, Puddings and Sauces, and contains NO ALCOHOL. TO COOK OUT. N.B.—This above formula may also be used for LOVES JAMAICA RUM FLAVOR.

"COSTS LESS"

"I am delighted with them... for the housewife with a narrow budget they are a God-send."
—Mrs. R. Winnipeg.

MARASCHINO CHERRY CAKE

Whip 1 cup sweet cream. Add 2 eggs, and whip until light as foam. Add 1 cup of sugar and beat well. $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon LOVES MARASCHINO TYPE CHERRY. Whip in $\frac{1}{4}$ cups cake flour, to which has been added 2 teaspoons baking powder. Bake in angel cake tins in quick oven 25 minutes. Flavor icing with CHERRY also. NOTE: The following LOVE EXTRA-STRENGTH FLAVORS may be used with this formula—APRICOT, LEMON, ORANGE, LOGANBERRY, RASPBERRY, STRAWBERRY, PASSION FRUIT, TUTTI FRUTTI.

"CAN AFFORD ALL"

"LOVES takes so little that I can afford ALL the best Flavors."
Mrs. M. Brandon.

CUSTARD CREAM CAKE

2 cups sifted flour
2 teaspoons Baking Powder
 $\frac{1}{2}$ cup Shortening, which includes:
1 teaspoon Butter
1 cup Sugar
2 Eggs, beaten
 $\frac{3}{4}$ cup Milk
 $\frac{1}{2}$ teaspoon Loves Custard Flavor

Sift flour, add baking powder. Cream shortening and butter together, add sugar, cream together again, add eggs, then flour, alternating with milk. Beat until smooth. Add flavoring. Beat well. Bake in moderate oven 375F. about 25-30 minutes.

"TRUE FRUIT FLAVOR"
Miss J. L. Maple Creek, writes: "Mother has taught me that to get true flavors you must use Loves, and I find she is right."

LOGANBERRY ICING

2 cups sugar
Boil to a thread—
 $\frac{1}{3}$ cup corn syrup
 $\frac{1}{3}$ cup water
Remove from fire and add one minute. Beat in 3 egg whites, beaten stiff. Add $\frac{1}{4}$ teaspoon LOVES LOGANBERRY. Beat until thick enough to spread. The following LOVES Flavors may be used in this icing: CHERRY, RASPBERRY, STRAWBERRY, PASSION FRUIT, ORANGE.

RUM & BUTTER-TARTS

1 lb. brown sugar
1 oz. melted butter
3 eggs
 $\frac{1}{4}$ teaspoon LOVES JAMAICA FLAVOR

Drop few raisins or currants in tart shells, fill with above mixture and bake.
JAMAICA FLAVOR costs only 1c for 3 dozen tarts.
A teaspoonful of LOVES JAMAICA has the flavor value of a cup of imported Rum in Christmas Cakes, Puddings, Sauces and Mince Meat. It is strictly Non-Alcoholic.

PUDDINGS FOR CHILDREN

"My children wouldn't eat bread puddings," says a Toronto mother. "Now they do. I give them a different flavor each time—CHERRY, RASPBERRY, LOGANBERRY, CARAMEL—just by adding a few drops of Loves Flavors. And they love it." Loves Extra-Strength Flavors are non-alcoholic, wholesome and economical. Added color dints as it flavors.

CARAMEL COOKIES

Cream together $\frac{1}{4}$ -lb. yellow sugar, $\frac{1}{4}$ oz. shortening, $\frac{1}{4}$ oz. butter, 4 teaspoons Corn Syrup, $\frac{1}{4}$ teaspoon LOVES CARAMEL FLAVOR. Add $\frac{1}{4}$ -lb. raisins. Gradually add 3 eggs. Sift together and add 1 teaspoon soda and sufficient flour to roll. Roll and cut into cookies. NOTE: LOVES CARAMEL FLAVOR will replace Vanilla in every use to your entire satisfaction. GIVES A FULL RICH FLAVOR AT A VERY LOW COST.

Attractive Gift Packages

We would like to draw your attention to our New and Attractive Gift Boxes, containing Six 19c size bottles of LOVES FINE CONCENTRATED FLAVORS. These boxes are nicely decorated and inscribed for any and all special occasions.

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Select an assortment of 6 of Loves Flavors from your grocer's stock and he will give you one of these Boxes. If he is out of boxes, send us his sales slip for the 6 bottles and we will mail you the Box and packing FREE. Should you want complete package mailed anywhere in Canada, send us list of 6 Flavors, state Box desired and enclose 99c plus 10c for postage. If you wish a 50c copy of "Questing" included, add another dime for postage and packing.

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As an accommodation to housewives in outlying districts not served by regular stores, we will gladly mail 3 two-oz. bottles, any selection, for \$1.00 postpaid. Three bottles equal a pint of ordinary extract. Also sold in a 1-oz. size 6 bottles in a Gift Box for \$1.00 postpaid.

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Banana	Caramel	Pistache
Butterscotch	Grape	Pineapple
Black Walnut	Ginger	Passion Fruit
Blackberry	Ginger Beer	Peach
Brandy	Ginger Ale	Peppermint
Butterfat	Jamaica	Raspberry
Cocoanut	Lemon	Root Beer
Cassia	Lime Rickey	Rose
Cherry	Loganberry	Strawberry
(Maraschino type)	Mace	Sage
Cherry, Red	Maple	Tutti Frutti
	Mint, Garden	Vanilla

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Porch Can Be Picnic Ground

A picnic supper out-of-doors can mean a party on the porch or in the patio.

For the soft drinks, get out your biggest pan and fill it with cracked ice or ice cubes; the bottom of a large roaster, a dishpan or a small washtub is ideal. Fill with bottles prechilled in the refrigerator, and make sure the bottle opener is handy. Soft drinks are best served very cold, out of the freshly opened bottle.

For hamburgers, choose good top round steak without fat, or top sirloin, and have it ground. For more economy, use boneless rump, chuck, or flank.

To heighten the flavor—don't mold patties too compactly.

Patio Hamburgers De Luxe (Serves 4-6)

- 1½ pounds top sirloin or top round steak, ground
- 3 tablespoons heavy cream
- ½ teaspoon celery salt
- ¼ teaspoon salt
- black pepper, if desired
- 2 tablespoons butter or other fat
- split hamburger rolls, spread with softened butter
- 1 Bermuda onion, sliced

Combine meat, cream, celery salt, and pepper in a mixing bowl and mix well. Shape beef into patties—bun size—about a half-inch thick or thinner if preferred. Quickly brown patties on both sides in hot butter. Toast rolls until delicately browned in separate skillet while meat is cooking. When meat is done, place patties on the hot rolls, top each with slices of onion and serve.

Broiled Savory 'Burgers (Serves 4-6)

- 1½ pounds ground beef
- 2 eggs
- 1/3 cup catsup
- 3 tablespoons minced parsley
- 1½ teaspoons salt
- ¼ teaspoon black pepper
- garlic vinegar (optional)
- split hamburger rolls, spread with softened butter.

Combine all ingredients in a mixing bowl and mix well. Shape meat into 1-inch thick patties, bun size. Preheat broiler for 5 minutes, setting control at high. Arrange patties on cold broiler rack and adjust rack so that meat is 3 inches below flame. Pour 1 teaspoon of garlic vinegar over each meat patty. Broil from 10 to 20 minutes, depending on thickness and whether rare, medium or well-done 'burgers are desired. While meat is broiling, heat buttered rolls in oven.

Place patties on hot rolls and serve. For outdoor cooking: Broil your 'burgers over the glowing coals of your back yard or garden grill. Toast the buttered buns over the hot coals, too.

Pies

DELICIOUS APPLE PIE

Alternate 3 cups sliced, peeled apples in lined pan with ¼ cup granulated sugar; dot with 2 tbsps. butter. Dampen rim and cover pie with rolled-out paste, slit for escape steam; seal, trim and crump. Bake in hot oven, 450 deg. F. for 12 minutes; lower to 375 deg. F. moderately hot, to complete baking.

RICH PIE PASTE

2 cups sifted flour
2/3 tsp. salt
2/3 cup chilled shortening and ice-cold water.
Measure flour and sift with salt. Cut in half of shortening cut fine, then remaining coarse. Gradually add sufficient ice-cold water to make paste. Roll on floured board.

PUMPKIN PIE FILLING

This makes 3 pies:
1 can pumpkin
6 eggs
1½ cups sugar
½ tsp. salt
½ tsp. nutmeg
½ tsp. ginger
1 tsp. cinnamon
2 or 3 cups milk depending on size of pie shells
Mix sugar and spices with pumpkin, add eggs, well beaten, and milk last. Bake in slow oven.

PICNIC CAKE PIE

Line a large pie plate with rich pastry, cover ½ inch raspberry jam; then cover jam with a white cake mixture and bake in hot oven 15 minutes, then in moderate oven until done. Good to carry in picnic basket. Could ice if sweeter cake desired.

LEMON PIE

Juice of 2 lemons
2 cups sugar
yolk of 3 eggs
4 tbsps. flour
1 tsp. butter
Stir all together with a little cold water, add 3 cups boiling water and bring to a boil and put in pie shell. Beat the whites of the eggs stiff, add sugar, and spread on top and brown in oven.

Fruits

TOMATO APPLE BUTTER

12 to 14 medium-sized tomatoes
6 medium-sized apples
1 cup water
¼ cup lemon juice
4 cups sugar
¼ teaspoon ground cloves
¼ tsp. ground allspice
¼ tsp. ground cinnamon.

Peel and slice tomatoes and apples. Cook tomatoes 20 minutes. Press through sieve and measure out four cups. Cook apples in water till tender and press and measure 2 cups. Combine apples, tomatoes, lemon juice, sugar and spices. Cook 25 minutes rapidly until thickened and clear. Pour in hot sterile jars, seal. Store in cool dry place. Makes 3 pints.

HOW TO CAN BLACK CURRANTS

3 large cups currants
2 cups water
Bring to a boil, then add 5 cups sugar and let come to a boil and put in jars.

CARROT AND ORANGE MARMALADE

6 carrots
3 oranges
1 lemon and sugar.

Dice carrots and cook them until tender, little water as possible. Slice oranges in thin pieces and add juice and grated rind of lemon. Measure carrots and fruits and add 2/3 as much sugar as carrots and fruits. Simmer the mixture until it is clear. Then turn into hot sterilized jelly glasses and when cold cover with hot paraffin.

GRAPE AND APPLE BUTTER

1 qt. grape pulp
1 qt. apple pulp
4 cups white sugar.

Prepare the fruit pulp in the usual way by cooking the fruit and pressing through sieve. Combine the ingredients until it is thick, about 20 minutes. Good on toast, seal.

APRICOT AND PINEAPPLE JAM

One pineapple or 1 large tin of the crushed pineapple, 1 lb. dried apricots, put through the grinder, add three cups water, eight cups white sugar, boil till thick, about 30 minutes.

HONEY DEW AND PEACH CONSERVE

4 cups diced peeled melon
4 cups diced peaches
4 cups sugar
2 cups light corn syrup
4 tbsps. lemon juice
1 cup broken walnuts
1 tsp. orange
½ tsp. nutmeg
¼ tsp. salt

Cook melon and peaches for 20 minutes over low heat. Add sugar, syrup, lemon juice, boil together 20 minutes. Add walnuts, orange rind, nutmeg, salt, boil 3 minutes. Pour in hot sterilized jars. Paraffin at once. Cool. Cover. Makes 6 1/2 pt. jelly jars.

PEACH AND PEAR CONSERVE

12 peaches
12 pears
3 oranges and the peel of one, juice of one lemon
1 cup raisins.

Cut fruit fine. Add lemon and orange. Measure and add 1 cup sugar for each cup fruit mixture. Add crystals (1 box to 4 cups fruit). Heat to rounding boil. Add sugar and boil 2 minutes. Put in jars immediately. If one cup of sugar to one cup fruit too sweet, cut to suit taste.

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Frankfurt Cheese Supper (4 servings)

Six frankfurts, 3 medium tomatoes, 1 large onion, 1 green pepper, 1 cup grated sharp cheese, ½ teaspoon salt.

Cut tomatoes into ½-inch-thick slices. Combine with thin slices of onion and green pepper in a skillet. Split frankfurts in half lengthwise, then cut across. Place over vegetables. Cover. Cook over slow heat about 20 minutes or until vegetables are tender. Sprinkle cheese and salt over top. Cover and heat 5 minutes, or until cheese is melted.

Note: This dish may be prepared in a covered casserole. Bake in a moderate oven (350 degrees F.).

Meat-Filled Hard Rolls (4 rolls)

Four long hard rolls, butter, ½ pound bologna or other table-ready meat, 4 slices sharp cheese.

Cut slice from top of each hard roll. Remove soft portion inside. Butter inner shell. Grind bologna and cheese. Combine with soft portion of roll. Mix to blend. Fill shell and replace top. Place each roll in sandwich sack or wrap in wrapping paper. Heat in moderate oven (375 degrees F.) 15 minutes.

Savory Lamb Shoulder Chops (4 servings)

Four lamb shoulder chops (cut ½-inch thick), 1 teaspoon salt, ¼ teaspoon black pepper, ½ teaspoon garlic salt, 1 teaspoon paprika, 1 tablespoon vinegar, 2 tablespoons water.

Brown lamb chops thoroughly on both sides in heavy skillet. Combine remaining ingredients. Pour over chops. Turn chops. Cover. Simmer 25-30 minutes, turning once during cooking. Serve very hot.

ESTER'S PLUM PUDDING

3 eggs
½ cup sugar
¼ lb. suet
1 tsp. salt
1 cup raisins
1 cup currants
½ cup sour milk
1 tsp. soda
½ cup molasses
1 cup bread crumbs
½ tsp. of each allspice, cinnamon, cloves, nutmeg, flour to make a stiff mixture.
Boil 3 hours. Makes two small puddings.



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Bread

BOSTON BROWN BREAD

1 cup whole wheat flour
2 tsps. soda
1 tsp. salt
1 cup corn meal
1 cup white flour
¼ cup molasses
2 cups sour milk or buttermilk
1 cup raisins, nuts or dates
cut fine

Sift white flour, soda and salt. Mix with corn meal and whole wheat flour and sift again. Mix molasses with sour milk. Add to dry ingredients. Beat well. Put in molds (baking powder tins are fine) until 2-3 full. Cover tightly and bake for one hour at 250 deg. F.

WHOLE WHEAT BREAD

Follow recipe above, replacing 5 cups of white flour with 5 cups of fine whole wheat flour.

DATE LOAF

Cut up dates, sprinkle 1 good big tsp. soda over them, cover with boiling water and let stand until nearly cold. Add 1 cup brown sugar, 1 tbsp. butter, 2 eggs beaten, 1 tsp. vanilla. Thicken with flour a little salt. Bake in slow oven nearly 1 hour.

FAVORITE DATE AND NUT BREAD

1 cup chopped dates
1½ cups flour
1 level tsp. baking soda
1 tsp. baking powder
¾ cup boiling water
1 egg
¾ cup light brown sugar
1 tsp. salt (scant)
1 tsp. vanilla
¾ cup chopped walnuts meat
¼ cup melted shortening
Stone and cut dates, place in bowl, add soda, pour over boiling water. Mix well and let stand until cool. Beat egg, add sugar gradually, beating between additions. Add salt, vanilla. Combine with date mixture. Add sifted dry ingredients and floured nuts. Add melted but not hot shortening. Mix well. Bake in slow oven for 1 to 1½ hours.

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String Bean and Tomato Platter

Four cups cooked string beans (uncut), 4 slices pimento, 4 medium-size tomatoes, 2 slices bacon, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper.

Arrange string beans in four bundles across centre of heat-resistant glass utility platter. Place a strip of pimento across each string

bean bundle. Cut tomatoes in half and place at ends of platter. Cut each bacon slice into four parts and place a piece of bacon on each tomato half. Season both tomatoes and string beans with salt and pepper. Set platter in moderately hot oven (400 degrees F.) and bake for 30 minutes.

Vegetable Casserole (Serves 8)

One and one-half pounds green beans, 2 cups small white onions, 4 large green peppers, 2 cups whole kernel canned corn or 6 ears, $\frac{2}{3}$ cups canned tomatoes, seasoned highly with salt, pepper and Worcestershire sauce.

An hour before serving time, cut green beans lengthwise into strips

and cook 10 minutes in boiling salted water. Peel onions and cook until almost tender. Cut peppers in halves lengthwise and remove seeds. Cut corn from cob or open canned corn, season with salt and pepper, and fill pepper shells. In a large, shallow baking dish (preferably a round one), arrange pepper shells like spokes of a wheel. Between peppers put the white onions. Drain the par-boiled beans and place in a circle around the edge of baking dish. Pour tomato sauce over beans, dot all vegetables with butter (being especially generous when it comes to the corn), sprinkle with salt and pepper, cover dish and bake in moderately hot oven (400 degrees F.) 30 minutes. Serve in baking dish.

Pies

FRENCH APPLE PIE

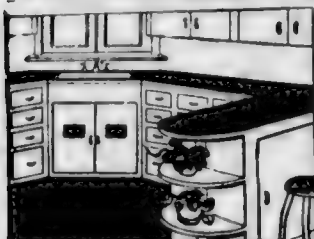
$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup brown sugar
1 cup flour.

Sprinkle this mixture which has been well blended over apples which have been placed in unbaked shell. Slice apples, mix together with $\frac{1}{2}$ cup sugar, 2 tbsp. cinnamon, 2 tbsp. flour. Dot with butter and bake in moderate oven approx. $\frac{1}{2}$ hour. Very delicious.

STRAWBERRY SNOWBANK PIE

1 baked 9-inch pastry shell
1 qt. strawberries
 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ tsp. cream of tartar
Pinch of salt
2 egg whites
 $\frac{1}{4}$ tsp. almond extract.

Fill pastry shell with unsweetened strawberries which have been washed, pulled and drained. Mix sugar water and cream of tartar in saucepan, cover and bring to a boil. Uncover and cook until syrup spins long threads (240 deg. F. on candy thermometer); pour gradually on stiffly beaten, lightly salted egg whites. Beat until the icing piles in peaks. Add extract; spread on pie, leaving centre berries uncovered; cool; do not put in refrigerator. Delicious.



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Puddings

LEMON CRUMB PUDDING

2 cups milk
2 cups bread crumbs
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ cup sugar
1 egg
grated rind of 1 lemon
3 tbsps. lemon juice
1 tbsp. melted butter.

Pour milk over the bread crumbs which are broken in fine pieces, add salt and sugar, well beaten egg, grated lemon rind, lemon juice and melted butter. Pour into buttered baking dish and bake in slow oven (300 deg. F.) for 10 minutes. Serve with creamy pudding sauce.

BROWN RICE PUDDING

1 cup rice
1 cup white sugar
2 tsp. baking soda
2 tbsps. salt
little nutmeg
1 qt. milk, keep stirring.

Bake at least 1 hour in oven until golden brown. Serve with cream.

YORKSHIRE PUDDING

(This is a recipe sent to me by Mrs. Apps, of London, England, for an English Yorkshire Pudding.)

1 cup flour
 $\frac{1}{4}$ tsp. salt
1 or 2 eggs
 $\frac{1}{2}$ pint milk.

Put flour in bowl with salt, make a well in centre; drop in eggs, beat well adding milk to form a thin batter. If convenient leave to stand for a few hours. Melt some dripping in a pan, when quite hot pour in the batter and bake $\frac{1}{2}$ hour in a hot oven.

LEMON SPONGE PUDDING

1 cup milk
2 eggs, separated
 $\frac{2}{3}$ cup white sugar
3 tbsps. lemon juice
1 tbsp. corn starch
few grain salt
1 tsp. grated lemon rind.

Scald milk in double boiler. Beat the egg yolks slightly. Gradually beat in sugar and stir in lemon juice and corn starch. Gradually stir scalded milk into egg yolks, beat the egg whites with few grains salt until stiff but not dry. Add to yolk mixture and fold in lightly but completely. Fold in lemon rind. Turn mixture into 4 individual baking dishes and place baking dishes in pan of hot water. Moderate oven 350 deg. F. until set, 45 minutes.

BATTER PUDDING

3 cups canned berries or any fruit
1 cup flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ cup sugar
1 egg
 $\frac{1}{2}$ cup milk
2 tbsps. melted shortening.

Sift together flour, baking powder and salt. Add sugar, add beaten egg and milk, then melted shortening; beat well. Put fruit in bottom of baking dish and pour batter over. Bake in 350 degrees F. until done.

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Combine 2 tablespoons chopped onion, $\frac{1}{4}$ cup chopped green pepper and 1 10-oz. can Heinz Condensed Beef Noodle Soup, undiluted, in a saucepan. Simmer, covered, until vegetables are tender. Add 1 cup canned whole kernel corn or cooked fresh corn, $\frac{1}{2}$ cup cooked diced potatoes, 2 cups milk, $\frac{1}{2}$ teaspoon white pepper and $\frac{1}{8}$ teaspoon salt. Cover and heat slowly to boiling, stirring occasionally. Serves 5.

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Lattice Cherry Pie (Serves 6-8)

Pastry: 2 cups flour, 1 teaspoon baking powder, 1 teaspoon salt, 2/3 cup shortening, 5 to 6 tablespoons ice water.

Sift flour once before measuring. Sift together flour, baking powder and salt. Remove 1/3 cup of this mixture to a bowl. Cut shortening into remaining flour mixture with a pastry blender or two knives until the size of peas. Mix water with the 1/3 cup flour mixture in the bowl to make a paste. Blend the paste with the flour and short-

ening mixture with as little mixing as possible. Roll out 2/3 of the dough and line a heat-resistant glass pie plate, fluting the edges.

Filling: 4 cups canned red cherries, drained (2 No. 2 cans), or cooked fresh cherries, drained, 1/2 cup juice, 4 tablespoons cornstarch, 1 cup sugar, 1/4 teaspoon salt, 1/4 teaspoon almond extract, 1/4 teaspoon nutmeg, 1 tablespoon butter or fortified margarine.

Mix cherries, juice, cornstarch, sugar, salt, seasonings and dots of butter. Pour into lined pie plate. Roll out remainder of dough and cut into strips. Make a lattice work across the top of the pie. Bake in a hot oven (425 deg. F.) for 10 minutes; continue baking 40 to 45 minutes at 350 deg. F. Cool and serve.

SCOTCH EGGS

Four hard boiled eggs, 1/4 lb. sausage, 4 to 8 pieces fried bread, beaten eggs and bread crumbs, parsley. Method: Boil eggs until hard, stirring well while boiling. Place them in cold water when cooked. Remove skins from sausages and shells from eggs. Form the sausages into four rounds and place 4 eggs on each round, working the sausage neatly and evenly round the egg. Coat with egg and bread crumbs, and fry in fat 6 to 7 minutes. Cut eggs in half and serve on croutons of fried bread. Garnish (if liked) with parsley.

Pies

BUTTERSCOTCH MERINGUE PIE

6 tbsps. butter
4 tbsps. corn starch
1 1/2 cups brown sugar
2 eggs
2 cups scalded milk
1 1/2 tps. vanilla.

Method: Melt butter, add sugar, stir till brown. Add scalded milk slowly and heat till sugar is dissolved. Add corn starch, mix with a little cold milk and cook until thick. Combine with beaten egg yolks and cook (2 or 3 minutes). Add vanilla, cool, pour into baked shell, cover with meringue and brown in slow oven (300 deg. F.) for 15 or 20 minutes.

Meringue

Two stiffly beaten egg whites; add 1/4 tsp. salt, 4 tbsps. sugar, 1/2 tsp. flavoring.

LEMON PIE

2 tbsps. corn starch
1 cup sugar
mix together.
Juice of 2 lemons
2 egg yolks
salt
2 cups boiling water
1 tsp. butter.

Cook until thick. When making meringue add a little cold water. Beat until stiff.

PUMPKIN PIE

1 tin pumpkin
1 cup brown sugar
1 tsp. ginger level
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
3 eggs
2 cups milk

Put in unbaked pie shells and bake in moderate oven about 375 deg. F. This makes two large ones.

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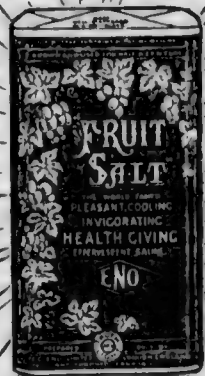


COCOANUT CREAM PIE

1/4 cup flour
1/2 cup white sugar
1/2 tsp. salt
1 1/3 cups milk
3 egg yolks
1 1/2 cup cocoanut
3 egg whites
6 tbsps. white sugar.

Combine the flour, 1/4 cup sugar, salt with 1/3 cup of the milk. Put in the top of the double boiler. Then add 1 1/3 cups milk, stir till thickened. Cover and cook for 15 minutes. Beat the egg yolks with 1/4 cup sugar, add to mixture. Cook 3 minutes. Add 1 cup cocoanut, chill thoroughly. Top with following: Beat the 3 egg whites until quite stiff, add 6 tbsps. sugar while continuing to heat. Then fold in 1/4 cup cocoanut. Sprinkle remaining 1/4 cup cocoanut over the top of the pie. Bake at 300 deg. 30 minutes.

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Baked Corn, Beef Make Tempting Casserole

Casserole recipes provide bountiful food with a minimum of kitchen fuss. And the food is served in the same dish it is cooked in.

Baked Corn and Dried Beef (Serves 6)

Three ounces dried beef, 1 teaspoon butter, 3 tablespoons butter, 3 tablespoons flour, 1/4 teaspoon

pepper, 1 can condensed mushroom soup (10 1/2 ounces), 2 tablespoons chopped green pepper, 4 cups cooked or canned corn, 2 ounces grated cheese, 6 green pepper slices.

Cut dried beef into small pieces; brown in one teaspoon melted butter. Melt 3 tablespoons butter in saucepan. Blend in flour, pepper,

mushroom soup and chopped green pepper. Mix in dried beef.

Drain corn and arrange in a well-greased heat-resistant glass square cake dish. Pour dried beef sauce over top. Sprinkle with grated cheese. Garnish top with green pepper slices. Bake in moderate oven (350 degrees F.) for 30 minutes.

Fancy Icings

FLUFFY COCONUT FROSTING

Place 1 1/2 cups fine granulated sugar, 2 tbsps. white corn syrup and 1/3 cup water in a pan; stir over heat until sugar dissolves, bring to boil and cook, with occasional stirring, until a few drops of the mixture form a rather firm soft ball when tested in cold water. Have 2 egg whites beaten with a pinch of salt until stiff but not dry; gradually beat in hot syrup and continue beating until spreadable. Add vanilla. When spread on cake put 1/4 cup coconut on top and on sides.

ORNAMENTAL ICING

Smooth white, hardens when set; much used because it is easy to pipe on as borders, etc. Four eggs, 2 1/2 lbs. sifted icing sugar, juice of 1 lemon, 2 tbsps. glycerine. Place egg whites in bowl and gradually beat in icing sugar, beating constantly while the sugar is being added. Gradually blend in the strained lemon juice, then the glycerine. Beat until so stiff that a knife drawn through the icing leaves a clean cleft. Spread on cakes.

CHOCOLATE FLUFF FROSTING

4 tbsps. butter
1/4 cup sifted icing sugar
1 tsp. vanilla
3 squares unsweetened chocolate melted
1/4 tsp. salt
2 egg whites
3/4 cup sifted icing sugar

Cream butter, add sugar and blend. Add vanilla, chocolate and salt and mix well. Beat egg whites until stiff but not dry. Add sugar 2 tbsps. at a time, beating after each addition until blended. Continue beating until mixture stands in peaks. Add to chocolate mixture folding only to blend.

BANANA BUTTER FROSTING

1/2 cup mashed ripe bananas
1/2 tsp. lemon juice
1/4 cup butter
3 1/2 cups sifted confectioner's sugar
Mix together banana and lemon juice, cream butter well. Add sugar and banana alternately, a small amount at a time, beating until frosting is light and fluffy. Makes about 2 1/2 cups frosting, enough to frost top and sides of 8-inch square cake or 18 med. cup cakes.

KING EDWARD SAUCE

12 large ripe tomatoes
6 peaches
6 pears
6 large onions
1 qt. cider vinegar
1 large spoon salt
1 sweet red pepper
1 hot pepper
1 green pepper
2 cups of white sugar
2 tbsps. mixed spices tied in bag
Boil for 3 hours.

CARAMEL SAUCE

6 tbsps. brown sugar
1 tbsps. butter
1 cup boiled water
1 tsp. flour, salt

Put in pan sugar and flour, butter and salt; brown well. Add boiling water and vanilla.

GLOSSY CHOCOLATE ICING

Mix together over hot water 1 1/2 tbsps. shortening, 1 1/2 squares (1 1/2 oz.) unsweetened chocolate. Pour 2 1/2 tbsps. scalding hot milk over



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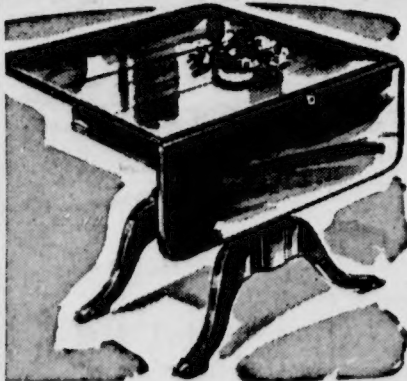
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ONE EGG CAKE

Put into sifter 2 cups flour, 1/4 teaspoon salt, 2 1/2 tbsps. baking powder, then mix in mixing bowl, one cup sugar, 8 tbsps. shortening, one egg, 1 tsp. vanilla, 1/2 cup milk. Mix together until light and fluffy. Bake in oven 375 deg. F. for 45 minutes.

1 cup sifted confectioner's sugar, 1/2 tsp. salt. Stir to dissolve completely. Add 1/2 tsp. vanilla and the chocolate mixture. While hot, beat until thick enough to spread smooth and glossy. Stir in 1/4 cup chopped nuts if desired.

CARAMEL ICING

1 cup brown sugar
1 cup white sugar
1 cup sweet cream
1 tsp. butter and 1 tsp. vanilla

Mix together and boil. Cook until thick.

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To chop onions without shedding tears, place onion on table and kneel or sit so that eyes are about level with onion, thus avoiding rising fumes, and chop to your heart's content.

NUT AND DATE BARS

3 tbsps. butter
1 cup granulated sugar
3 eggs
1 cup chopped walnuts
1/2 tsp. vanilla
1 cup flour
1 tsp. baking powder
1/4 tsp. salt
1 lb. chopped dates

Cream butter and sugar, add egg yolks one at a time, beating between the addition of each yolk; add chopped walnuts and dates then the flour, salt and baking powder which has been sifted together once. Lastly fold in stiffly beaten whites of eggs and vanilla. Bake in a shallow pan. Cut in bars while hot and roll in powdered sugar.



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Cakes

SORGHUM CAKE

- 1 cup sorghum
- 2 tbsps. shortening
- 1 egg
- 1/2 cup warm water
- 2 cups flour, salt.
- 1 tsp. soda
- 1 tsp. baking powder

REAL YELLOW CAKE

Measure into mixing bowl 2 cups cake flour sifted before measuring, 1 1/2 cups sugar, 1/2 cup shortening, 1 tsp. salt, 2/3 cup milk. Stir about 2 minutes, then add 4 tps. baking powder, 2 eggs unbeaten, 1/3 cup milk, 1 tsp. vanilla. Pour into 2 9-inch layer pans, 1 1/2" deep lined with wax paper. Bake in moderate oven 375 deg. 20-25 minutes. All measurements level.

MOCK ANGEL CAKE

- 1 cup sugar
- 1 1/2 cups sifted flour
- 3 tsp. baking powder
- 1/3 tsp. salt
- 2/3 cup milk (scalded)
- 2 egg whites
- 1 tsp. vanilla

Method: Mix sugar, flour, baking powder, salt. Sift four to five times while milk is scalding, beat egg whites with rotary beater until stiff but not dry, add vanilla to egg whites while beating, add milk to dry ingredients, beat with a spoon until smooth, then fold in egg whites, spread carefully into a tube pan which has never been greased, put in wax paper in bottom to help remove it easy, bake at 350-375 deg. for 40 to 50 minutes. Cool well, remove and ice with this icing. Icing: 3 tbsps. butter, 1 egg yolk well beaten, 1 1/2 cups icing sugar, a little vanilla. Beat well until of right consistency for spreading. Mock angel cake should be kept one day before serving.

PAGODA CAKE

- 1 lb. dates stoned
- 1/2 cup water
- 1 cup sugar

Cook until soft but not dry. Cool 1 1/2 cups oatmeal, 1 1/2 cups flour, 1 tsp baking powder, 1/4 cups brown sugar, 1 cup butter, 1/2 cup chopped walnuts. Cream butter and brown sugar. Add flour and baking powder sifted together. Add oatmeal. Pat the dough into very dry bits. Line bottom of pan with wafer thin patties, smoothing evenly. Spread a filling of dates over this. Repeat till all is used. Bake 300 deg. 40 minutes.

PINEAPPLE SPONGE CAKE

Beat 6 egg yolks in large bowl till thick lemon color. Add 5 tbsps. water and 1 tsp. lemon extract. Add gradually 1 cup granulated sugar. Beat well. Fold in 1 1/2 cups cake flour and 1 1/2 tps. baking powder. blending well. Whip 6 egg whites till thick, add 1/2 cup granulated sugar, beat stiff but not dry. Fold into yolk mixture carefully. Fill 3 paper lined tins and bake in oven 350 deg. for 30 minutes. Remove from oven. Peel off paper and cool.

HAVE YOU TRIED OUR RECIPES?

Considerable care has been taken in selecting recipes that are appealing and economical, as well as nutritious. These have been tested and tried by reliable cooks keeping in mind new ideas and hints that will prove helpful to the modern-day home maker.

Our Food Editor will appreciate a letter with your comments.

EDMONTON BULLETIN

PINEAPPLE FILLING

- 2 cups crushed pineapple, pinch of salt
- 1/2 cup granulated sugar
- 3 tbsps. corn starch

Cook over low heat, stirring constantly till thick. Cool slightly. Spread between layers. Top with favorite boiled icing and decorate with pineapple wedges.

GRAHAM WAFER CAKE

- 1 box graham wafers
- 1/2 lb. dates cut fine

Cook in little water with 1 cup sugar. Season with 1 tsp. lemon or vanilla. Cook slowly until thick. Spread while hot between wafers until all wafers are used, then put a cold frosting, either white or chocolate while hot dates between wafers are pressed together tightly. When cool slice crosswise. A very classy, up-to-date cake.

GUMDROP CAKE

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 cup sweet milk
- 1 cup flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 lb. gum drops (no black ones)
- 1 lb. seedless raisins
- 1 tsp. vanilla

Cream butter well, blend in sugar, beat in eggs. All milk and flour alternately. Cut gumdrops in pieces, sift with flour and add last.

BOILED RAISIN CAKE

- 2 eggs
- 1/2 cup butter
- 1 cup brown sugar
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 cup sour cream
- 1/4 tsp. soda
- 1 cup seeded muscat raisins boiled with 2 cups water, 20 minutes
- 2 cups flour
- 2 tps. brown sugar

Put raisins and water in the cake and add a few walnuts. This cake is nice iced with a caramel icing.



PEANUT BUTTER CAKE

- 1/3 cup peanut butter
- 1 cup sugar
- 2 eggs
- 1 cup milk
- 1 tsp. vanilla
- 2 cup cake or pastry flour
- 4 tsp. baking powder
- 1/4 tsp. salt

Cream peanut butter and sugar together. add well beaten eggs, milk, vanilla and flour, baking powder and salt sifted together. Bake in a loaf in moderate oven. Ice with peanut butter mocha icing.

Peanut Mocha Icing

Three tbsps. hot strong coffee, 1 tsp. peanut butter, 1/2 tsp. vanilla, 2 cups confectioner's sugar. Pour coffee over peanut butter, add vanilla and sugar and beat creamy enough for one cake.

ROLL JELLY CAKE

(Hot Oven)

- 2 eggs, well beaten
- 1 cup granulated sugar
- 1 cup flour
- 2 tps. baking powder
- 1/2 cup scalded milk with 1 tsp. butter

Bake 20 minutes, turn out on a wet towel and roll when cooled a bit. Unroll and spread jelly on and roll again.

SPICE CAKE

- 2 eggs
- 1 1/2 cups white sugar
- 3 tbsps. butter
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 2 cups milk
- 4 cups flour
- 4 tps. baking powder

Mix eggs, sugar, butter, cinnamon and cloves. Add milk and mix thoroughly. Add flour and baking powder and little pinch of salt.

FEATHER SPONGE CAKE

- 7 oz. self-raising flour
- 1/2 tsp. soda
- 2 tbsps. syrup
- 2 ozs. sugar
- 2 ozs. butter
- 1 egg
- 2 tbsps. boiling water to melt soda and 1 tsp. flavoring

Bake in moderate oven.

Candy

Easiest Sugared Walnuts

- 1 cup sugar
- 1/4 tablespoon salt
- 1 teaspoon grated orange rind
- 6 tablespoons milk
- 1 teaspoon vanilla
- 2 or three cups walnut halves

Combine sugar, salt cassia or orange rind, and milk, and cook to a soft ball stage (230) on candy thermometer, stirring frequently. Remove from heat. Add vanilla and walnut. Stir very well. Turn out at once onto buttered pan.

Peanut Chocolate Patties

- 1 package (7 oz.) semi-sweet chocolate pieces
- 1 1/4 cups shelled 'nuts

Put chocolate in the top of a double boiler. Place over hot water to melt. Add nuts and stir well. Drop on waxed paper by teaspoonful, to form patties. Makes about 24. Walnuts can be used instead of nuts.

APPLE SAUCE CAKE

- 1 1/2 cups apple sauce
- 2 level tps. soda dissolved in hot water
- 1 1/2 cups sugar
- 1 cup raisins
- 1/2 cup shortening
- 2 1/2 cup flour
- 1/2 tsp. salt
- 2 level tps. cloves

Bake in slow oven.

PUFFED WHEAT CAKE

- 1/2 cup butter
- 1/2 cup syrup
- 1/2 cup brown sugar
- 3 tbsps. cocoa, melt this and then add 8 cups puffed wheat and 2 tps. vanilla

Mix well and press into greased pan and cool. (Do not cook in oven).

WHITE CAKE

Put into a mixing bowl 1 cup granulated sugar, 1 cups sifted flour, 1 rounded tsp. baking powder, pinch salt. Into a cup put whites of 2 eggs. Fill cup half full of soft butter than fill full of sweet milk, the three making the cup full. Add this to the flour and sugar. Flavor to taste. Beat for 5 minutes. Bake in layers.

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